

INSTANT POT PULLED PORK



Prep Time: 15 minutes

Cook Time: 1 hour

Servings: 6

Ingredients:

- 3 pounds boneless pork shoulder
- 1 cup ¡Gusto! Smoky Pineapple Ancho seasoning
- 1 tablespoon salt
- Approximately 1 1/2 cups chicken stock (amount of liquid will depend on the size of your Instant Pot)
- 1 tablespoon canola oil
- Optional serving suggestion: Corn tortillas, shredded cabbage, and lime wedges

Directions:

1. Trim fat from pork shoulder. Cut into four equal pieces; this will allow pork to cook faster and more evenly.
2. Place pork in a large bowl and add ¡Gusto! Smoky Pineapple Ancho seasoning. Toss to coat evenly.
3. Set Instant Pot to “Sauté” and add canola oil to inner pot. When the Instant Pot reads “Hot,” work in batches to sear the pork on all sides until brown. When brown, remove pork from inner pot and set aside.
4. Turn off Instant Pot and allow to cool briefly. Add chicken stock to the inner pot and scrape the bottom of the pan with a wooden spoon or spatula to loosen any caramelized pieces.
5. Add the seared pork back to the inner pot. Securely close lid, select “Pressure Cook,” and set cook time to 50 minutes.
6. When cooking time is complete, allow pressure to dissipate naturally. Carefully open lid away from face.
7. Transfer cooked pork to a large bowl or cutting board and use two forks to shred.

*Add 15 minutes of cooking time and an additional 1/4 cup of ¡Gusto! Smoky Pineapple Ancho seasoning for every pound of pork over 3 lbs.

Slow Cooker Directions:

1. Prepare pork according to steps 1 & 2 above.
2. Heat sauté pan over medium-high heat. Add canola oil. Work in batches to sear the pork on all sides until brown. When brown, remove pork from pan and set aside.
3. Turn off heat. Add chicken stock (you may need less depending on the size of your slow cooker) to sauté pan and scrape the bottom of the pan with a wooden spoon or spatula to loosen any caramelized pieces.
4. Transfer pork and chicken stock into a slow cooker and cook on low for 7 to 8 hours, or until the pork is fork tender.
5. Transfer cooked pork to a large bowl or cutting board and use two forks to shred.

