

INSTANT POT BBQ PULLED PORK

yield: 8 SERVINGS prep time: 20 MINUTES cook time: 1 HOUR total time: 1 HOUR 20 MINUTES

The easiest + BEST pulled pork ever! Serve with your favorite BBQ sauce. So smoky, so flavorful, so juicy, and SO SO GOOD.

INGREDIENTS:

- ✓ 3 tablespoons brown sugar
- ✓ 4 teaspoons kosher salt
- ✓ 1 tablespoons paprika
- ✓ 2 teaspoons chili powder
- ✓ 1 teaspoon dried oregano
- ✓ 1 teaspoon garlic powder
- 1 teaspoon ground mustard
- ✓ 1/2 teaspoon cayenne pepper
- ✓ 1/2 teaspoon ground cumin
- ✓ 1/2 teaspoon black pepper
- ✓ 1 (4-pound) boneless pork shoulder, excess fat trimmed and cut into 3-inch chunks
- ✓ 1 tablespoon canola oil
- 1 cup chicken stock
- 6 tablespoons apple cider vinegar, divided
- 1 (18-ounce) bottle favorite bbq sauce (we love [Stubb's](#))



DIRECTIONS:

1. Set a 6-qt Instant Pot® to the high saute setting.
2. In a small bowl, combine brown sugar, salt, paprika, chili powder, oregano, garlic powder, mustard, cayenne pepper, cumin and pepper. Season pork with brown sugar mixture.
3. Heat canola oil; working in two batches, add pork and cook until evenly browned, about 3-4 minutes.
4. Stir in chicken stock and 4 tablespoons vinegar, scraping any browned bits from the bottom of the pot. Select manual setting; adjust pressure to high, and set time for 40 minutes. When finished cooking, quick-release pressure according to manufacturer's directions.
5. Remove pork shoulder from the Instant Pot® and shred the meat using two forks; stir in remaining 2 tablespoons vinegar and season with salt and pepper, to taste, if needed.
6. Serve immediately with your favorite bbq sauce.

This delicious recipe brought to you by **DAMN DELICIOUS**

<https://damndelicious.net/2020/08/08/instant-pot-bbq-pulled-pork/>