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Pulled Pork



Pressure Cooker Recipe

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My first Pressure Cooker Recipe was Pulled Pork. I made it for a covered dish. Luckily I was able to sample some of the pork before it all disappeared. Pulled Pork is just one of the Pressure Cooker Recipes in the database at the Weekend Chef. I had a lot of great comments.

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This was my first recipe in an electric pressure cooker. It



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was a huge success.

- 6 lbs Pork Butt
- 1 tsp Black Pepper
- 1 tbs Salt
- 1 tbs Dried Onion Powder
- 1 tbs Dried Garlic Powder
- 2 tbs Olive Oil
- 1 cup Water

1. Debone and remove most of the fat. Cut the pork butt into several large chunks.

Mix all the dried spices together and coat the pork chunks.

Sear all sides of the pork chunks in olive oil.

Add one cup of water to the pressure cooker and set for 1 hour. When done, remove meat and pull apart.