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## Pulled Pork



## Pressure Cooker Recipe

### Pulled Pork

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.

### Pulled Pork

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 tbls Salt
- 1 tbls Dried Onion Powder
- 1 tbls Dried Garlic Powder
- 2 tbls 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.