



TIPSY FOODS

COOK A LITTLE TIPSY

Instant Pot Pork Roast/Pulled Pork

Looking for a quicker way to cook a Pork Roast or Pulled Pork? This recipe is a good choice using an Instant Pot. Simple prep but makes a great tasting meal using Tippy Foods Applewood Chipotle Rub and your favorite Tippy Foods BBQ Sauce. Serve with potatoes or cole slaw and a green veggie and you have yourself a classic meal.

Cooking time 20 Minutes per pound

Ingredients

1 piece Boneless Pork Butt

1/2 Cup [Tippy Foods BBQ SAUCE](#) (my choices: Apple Bacon, Peach Tequila, Sweet Heat)

1/2 Cup All Natural Apple Juice

1/2 Cup water

2 TBSP [Tippy Foods Applewood Chipotle Rub](#)

Instructions

1. Mix BBQ Sauce, Apple juice and water in Instant Pot.
2. Rub Pork Butt generously with Applewood Chipotle Rub.
3. Place rack in bottom of Instant Pot.
4. Place Pork Butt on Rack in Instant Pot.
5. Set Instant Pot to Pressure Cook at Max Pressure and turn off Keep Warm.
6. Set Timer to 20 minutes per pound. Cook.
7. When that time is up, quick release pressure and remove from Instant Pot.
8. For Pork Roast simply slice and serve.
9. For Pulled Pork, take 2 large forks and pull the meat apart.
10. Pour your favorite Tippy Foods BBQ Sauce over and serve either as a Pulled Pork Sandwich on a bun or as Pulled Pork BBQ.
11. Enjoy.



You Tube Video Link

<https://youtu.be/qO3wS4TptIA>