

A Recipe From *tikkido*

Carolina Style Instant Pot Pulled Pork

<https://tikkido.com/blog/carolina-style-instant-pot-pulled-pork-recipe>

Ingredients:

Rub:

- 2 teaspoons salt
- 1 tablespoon smoked paprika
- 1 teaspoon chili powder
- 1 teaspoon garlic powder
- 1/3 cup brown sugar
- 1/4 cup prepared mustard (or 1 teaspoon dried mustard)
- 4 pounds pork shoulder

Cooking Liquid Mixture:

- 1 cup apple cider
- 1/4 cup Worcestershire sauce
- 1/4 cup apple cider vinegar
- 1 onion, cut into chunks

Instructions:

1. Combine all ingredients except for the raw pork shoulder, and rub over the surface of the pork. Set aside.
2. Place chunked onion and cooking liquids in the bottom of the Instant Pot (or other pressure cooker or slow cooker).
3. Cook on manual, high pressure setting for 60 minutes. (6-8 hours on high for a slow-cooker)
4. Shred meat and discard any remaining fat. Serve with BBQ sauce and cole slaw.

