

Pulled-Pork Sandwiches

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Serves: 6



Our super-quick version of this Southern favorite can be on the table in a quarter of the time, thanks to your pressure cooker!

Ingredients

1 tablespoon +1 tsp. ground cumin
1 tablespoon garlic powder
1 tablespoon mustard powder
1 teaspoon salt
¼ teaspoon ground thyme
3 pounds pork shoulder roast - boneless/fat trimmed, cut 2" pieces
1 cup ketchup
1 onion, chopped
2 tablespoons cider vinegar
2 tablespoons molasses
1 tablespoon Worcestershire sauce
1 tablespoon packed dark brown sugar
½ teaspoon pepper
6 hamburger buns
sweet gherkins

Cooking Method

In pressure cooker combine cumin, garlic powder, mustard, salt and thyme.

1. Add pork; toss to coat.
2. Stir in ketchup, onion, vinegar, molasses, Worcestershire, sugar and pepper.
3. Cover with pressure cooker lid.
4. Over medium-high heat bring cooker to pressure according to Manufacturer's directions.
5. Reduce heat to medium; cook, maintaining pressure, 40 minutes.
6. Remove from heat; release pressure according to manufacturer's directions.
7. Remove lid; with 2 forks pull meat apart into shreds.
8. Fill buns with pork mixture; serve with gherkins.