



Pulled Pork

Servings: **16 servings**

Ingredients

- 8 pounds pork butt roast
- 1 teaspoon garlic powder
- salt and pepper to taste
- 2 (12 ounce) bottles barbeque sauce

Directions

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Season the pork with garlic powder, salt and pepper; place into a 4 to 6 quart pressure cooker. Fill with enough water to cover. Close the lid and bring up to 15 pounds of pressure. Cook for 1 hour. Release the pressure and drain off juices, reserving about 2 cups. Shred the pork and mix with barbeque sauce, adding reserved liquid if needed to reach your desired consistency.

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