

## Custom Instant Pot BBQ Pulled Pork for 2lbs Pork Shoulder with Optional Air Fryer Crisping

- **Yield:** 4 servings, **Prep Time:** 15 minutes, **Cook Time:** 50 minutes, **Total Time:** 1 hour 5 minutes (add 10 minutes more for optional crisping)

### Ingredients

- 2 teaspoons salt
- 1/2 teaspoon black pepper
- 1 tablespoon brown sugar
- 1 teaspoon paprika
- 1/2 teaspoon garlic powder
- 1/2 teaspoon ground mustard
- 1/2 teaspoon chili flakes (adjust for heat)
- 2 tablespoons olive oil
- 1/2 cup onions, finely chopped
- 2 pounds pork shoulder, excess fat trimmed and cut into 3-inch chunks
- 1/2 cup BBQ sauce
- 1/2 cup water or soy sauce for more flavor
- 1 tablespoon hoisin sauce (optional)
- 1 tablespoon Worcestershire sauce (optional)

### Pressure Cook

1. **Set Instant Pot:** Switch your 6-qt Instant Pot to the high sauté setting.
2. **Mix Spices:** In a small bowl, combine salt, black pepper, brown sugar, paprika, garlic powder, ground mustard, and chili flakes.
3. **Season Pork:** Coat the pork chunks with the mixed spices.
4. **Sauté Onions:** Add olive oil to the Instant Pot and sauté the onions until translucent.
5. **Brown Pork:** Add the seasoned pork and sauté until it's slightly browned.
6. **Add Liquids and Sauce:** Stir in BBQ sauce, water (or soy sauce), and optional hoisin and Worcestershire sauces.
7. **Pressure Cook:** Select manual setting; adjust pressure to high, and set time for 40 minutes. Quick-release pressure when done.

### Optional Air Fryer Crisping

1. **Drain Liquid:** Remove excess liquid, retaining a bit for flavor and moisture.
2. **Preheat Air Fryer Lid:** Set the air fryer lid to preheat at 400°F (200°C).
3. **Prepare Tray:** Spread the shredded pork on the air fryer tray in a single layer.
4. **Air Fry:** Air fry the pork for 5-10 minutes at 400°F, checking and stirring halfway.
5. **Check and Serve:** Assess crispiness and either serve or air fry for an additional 2-5 minutes.