

Perfect Pulled Pork



Ingredients

- 3 lbs. Boston butt
- 1 tsp. black pepper
- 1 large red onion, chopped
- 1 tsp. salt
- 1½ cups water
- 2 tbsps. soy sauce
- ½ cup sugar
- ½ cup orange juice
- ½ tsp. garlic powder
- 4 tbsps. red wine vinegar
- 1 sprig of rosemary
- 3 tbsps. ketchup

Directions:

1. Brown the pork by pressing the **99 IT!** button.
2. Place the onion on the bottom of the Pressure Pro, and then lay the pork butt on top.
3. Add the remaining ingredients and close the lid.
4. Shut the lid and set the **PRESSURE VALVE** to **SEAL**.
5. Release pressure, open the lid, and serve.