

Orange Garlic Chipotle Pulled pork (Main Courses)

3 lbs boneless pork butt or shoulder, cut into 3to4" cubes
1/3 cup apple cider vinegar
1+1/4 cup chicken or beef broth
2 Tbs olive oil
2 cups BBQ sauce of choice
1/2 cup orange juice
1/4 cup maple syrup, optional
2 Tbs Halladay's Garlic Chipotle or Maple Habanero seasoning
salt and pepper to taste

Season pork with salt and pepper; set aside. In medium bowl, whisk together the apple cider vinegar and broth.

Turn instant pot to sauté setting. Add olive oil and allow it to get hot. Add half of the pork, sauté for 5 minutes, turning to brown all sides. Remove to a plate and repeat with remaining pork. Turn the instant pot off. Pour in the vinegar and broth to deglaze, scraping browned bits from the bottom with wooden spoon.

Add pork to the instant pot, close the lid and set to sealing. Cook on manual high pressure for 40 minutes. Allow the pressure to release naturally for 10 minutes, then do a quick release.

While the meat is cooking, mix together the BBQ sauce, orange juice, maple syrup and Halladay's seasoning. Remove meat from pot and shred; then stir in the BBQ sauce. Serve on buns if desired.