

Pressure Cooker Kalua Pork

Ingredients:

- Pork Butt/Roast
- ½ cup of water
- Hawaiian Sea salt (you can use regular sea salt or kosher salt)
- 1-2 Tablespoons of Liquid Smoke (Hickory)
- Cabbage, cut into bit sized pieces (optional)

Instructions:

- Add your ½ cup of water to your pressure cooker pot
- Cut your pork into manageable pieces to fit into your pressure cooker
- Sprinkle your salt all over the pork and rub it all around.
- Place your pork into your instant pot.
- Add 1-2 Tablespoons of liquid smoke over the top.
- Seal your pot and pressure cook for 90 minutes.
- Allow your pot to natural pressure release (MPR) for 20 minutes before you open it.
- Remove the pork from the pot and cover with foil to keep warm.
- Add in your cabbage to the pot and set for high pressure 1 minute on high pressure. Quick release the remaining pressure.
- Shred your meat then add back into the pot and serve.