

Yummy Butt Y'all

Cook Time 8 minutes

Servings 12 servings



Ingredients

- 4 pound boston butt pork roast
- 2 tablespoons smoked paprika
- 2 tablespoons brown sugar
- 1 teaspoon pepper
- 1 teaspoon cayenne pepper
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon kosher salt
- 1/4 cup apple cider vinegar
- 3/4 cup water

Instructions

1. Mix together all of the dried spices and rub into all sides of the pork
2. Use the SAUTE' function of the instant pot to sear and brown all sides of the pork until golden brown.
3. Remove the boston butt, add in the apple cider vinegar and water to the bottom of instant pot and stir to deglaze to use all of the savory spices.
4. Carefully add pork (so you don't wash off spices)
5. Cover and use the COOK function for about 8 hours.
6. Remove pork and shred (remove any large fatty pieces and discard).
7. Add juices from slow cooker as desired.

Serving Suggestions

We served our Yummy Butt with a purple cabbage and carrot slaw in a corn tortilla.

You can add it to a salad, a baked potato, make a sandwich or use it as a pizza topping!

Low Carb | Keto



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