BBQ Pulled Pork

Cooking Instructions

This dish has 3 parts: Pork, Baguette, and BBQ Sauce.

Slow Cooker Note: We recommend a 2-quart mini slow cooker to ensure sufficient moisture.

QuickThaw: QuickThaw pork and sauce by submerging well-sealed containers in water for approximately 20 minutes.

Cooking Method – Choose One:

> **Slow Cooker:** Add pork and 1 cup water to slow cooker. Do not add BBQ sauce yet. Cook on low all day, or on medium for approximately half a day, until pork is tender. Remove pork from slow cooker and discard cooking juices. Shred pork with a fork and add Dinner Done BBQ Sauce to taste.
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> **Freezer to Instant Pot:** Pressure-cook pork only, not sauce, on high for 1 hour. Quick release. Shred pork directly in the pot. Stir in BBQ Sauce. Set Instant Pot to sauté for 5–10 minutes, until sauce thickens.

Baguette: Preheat oven to 400°F. Bake directly on the lower rack from frozen for 12–15 minutes, until heated through and just beginning to turn golden.

Internal temp: 165°F.

Serving Suggestions: Serve shredded pork on baguette, topped with coleslaw and pickles. Or warm sautéed potatoes.

Party Twist: For appetizer-sized portions, make pulled pork nachos by topping tortilla chips with shredded BBQ pork, sliced jalapeño peppers, and a drizzle of sour cream.

Please Note: Cooking times are estimates and vary based on your actual slow cooker, Instant Pot, oven, equipment, item thickness, and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.

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