

BBQ Pork Shoulder

The pork is slow cooked (in a fast method), the pork will fall off the bone and once pulled and mixed with the sauce.

Ingredients for BBQ Pork Shoulder:

- 6 bay leaves crumbled
- 4 cloves of garlic chopped
- 2 onions, finely diced
- 1 tsp chili powder
- 1-3lb pork shoulder roast
- 3 cups Creemore Lager
- 2 cups Big Syd's Cherry BBQ sauce or Bullseye

Instructions for BBQ Pork Shoulder:

1. Pour beer (non-alcoholic works) into pressure cooker, then add pork and cover with bays leaves, garlic, onions, and chili powder.
2. Over high heat until the red safety valve pops up, then reduce the heat to low and pressure-cook for one hour.
3. Take off heat and wait 10 minutes for the red valve to go down, remove pork.
4. Break [pork into pieces and mix in BBQ sauce.](#)
5. Serve on a Crusty bun

Chefs Tip: Make extra for leftovers the next day.