

Roasted Pork Picnic Shoulder Instant Pot.

INGREDIENTS

2,8 lb pork shoulder picnic roast

1 medium onion

1 tbsp season salt

1 tbsp oil

1 tsp thyme

1 tsp cayenne pepper

INSTRUCTIONS

I will slice 1 medium onion. 2,8 lb pork shoulder picnic roast I will dry it cut the skin and season with season salt 1 tbsp each side. Instant pot press sauté on hi add 1 tbsp of oil then I add sliced onion + 1 tbsp of garlic powder + 1,5 cup of vegetable broth. I put pork on trivet and inside the pot add 1 tsp of thyme + 1 tsp of cayenne pepper close the lid. Press pressure cook on hi for 60 minutes, then 10 minutes of natural release and then quick release. Open the lid take out pork and put it on a plate, press cancel then sauté on hi and add cornstarch slurry (3 tbsp of cornstarch + 3 tbsp of cold water) to make sauce thicker. Press cancel take liquid out in bowl, put pot back and add pork. Close with air fryer lid. Press air fry at 400F for 6 minutes. When finish take pork out and eat with rice.