



Pressure Cooker Buffalo Pulled Pork with Eggs

Serves 6 , with 1 hour prep time

Ingredients

3/4 cups Sugar Free Ketchup

1/4 cup Apple Cider Vinegar

2 tbsp Hot Sauce

2 tsp Chipotle Powder

2 tbsp Cane Sugar

2 tsp Worcestershire Sauce

2 1/2 lbs Pork Shoulder, Boneless (cut into large chunks)

2 tbsp Extra Virgin Olive Oil

5 Eggs

Sea Salt & Black Pepper (to taste)

3 stalks Green Onion (chopped)

Directions

1. In a pressure cooker, mix ketchup, vinegar, hot sauce, chipotle, sugar, and Worcestershire; add pork and coat. **2.** Seal, cook on high 45 min, natural release. **3.** Remove lid, take out pork, shred, return to sauce. **4.** In a pan, heat oil, cook eggs to preference, season. **5.** Serve pork with eggs, garnish with green onions.