

RECIPE: Apple BBQ Pulled Pork

Slow cooker directions

- Step 1:** Thaw freezer bag in fridge 12-24 hours before cooking.
- Step 2:** Add four balls aluminum foil into base of slow cooker.
- Step 3:** Add freezer bag contents into the slow cooker atop foil balls.
- Step 4:** Cook on low 9-11 hours.
- Step 5:** Remove from slow cooker and shred.
- Step 6:** Serve over rice, in tortillas, in a sandwich or any other way you like!

Instant pot directions

- Step 1:** Dump the contents of the freezer bag into the Instant Pot, add 1/2 cup water.
- Step 2:** Set to High Pressure for 60 minutes, then allow a 10-minute natural release followed by a quick release.
- Step 3:** Remove from slow cooker and shred.
- Step 4:** Serve over rice, in tortillas, in a sandwich or any other way you like!

Expiration date: _____



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