



IP Pork Roast

Serves: 8 **Prep Time:** 5 min **Cook Time:** 8 hrs **Total Time:** 8 hrs, 5 min

Source: adapted from *Cooktopcove*
Bob and Robin Young, Boise, ID
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Ingredients:

- 2 lbs boneless Pork Shoulder
- 2 T Extra Virgin Olive Oil
- 4 T minced Garlic
- 2 T Dijon Mustard
- 2 T Kühne Mild German Mustard
- 4 T fresh minced Rosemary
- 4 sprigs fresh Thyme
- 3 Bay leaves
- 2 t ground Clove
- 2 t ground Ginger
- ½ c White Wine
- 1 T Celtic Sea Salt
- 1 T fresh ground Tellicherry Black Pepper

Directions:

Place pork shoulder in a 6-quart slow cooker. Add everything from olive oil through black pepper. Stir to mix all ingredients. Using your fingers, massage it all into the meat. Place the lid on your Instant Pot and make sure the Pressure Relief function is Open - no pressure. Select the Slow Cook function and cook on Low (Less) for 8 hours, or on High (More) for 4 hours.

Serve with Orange/Apple Braised Brussels Sprouts.