

Print and cut out recipe label, then tape onto freezer bag

# Pulled Pork

**Date:**

**Additional Ingredients:**

- None

*freezermealprep.pro*

**Slow Cooker:**

- Empty the thawed contents of the bag into a slow cooker.
- Cook on low for 6-8 hours or on high for 5-6 hours until it is pull-apart tender.

**Pressure Cooker:**

- Empty the frozen contents of the bag into a pressure cooker and add 1/4 cup liquid.
- Turn the pressure to high and cook for 45 minutes, natural pressure release.

**Additional Instructions:**

- Remove the Bay Leaf.
- Shred pork and return to liquid. Let the meat sit for a few minutes before serving.

**Serving Suggestions:**

- Load pork onto hamburger buns or sandwich thins with coleslaw. Serve with baked beans, sweet potato fries, potato salad, or fresh salad.
- You can also add pork onto a baked potato, make pork quesadillas, salads, or whip up some pork enchiladas.