

Pressure Cooker Chinese BBQ Char Siu Pulled Pork

Yield: 10 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-boston-butt-recipe>

Ingredients:

- 1/4 cup low sodium soy sauce
- 1/4 cup hoisin sauce
- 1/4 cup ketchup
- 3 tablespoons honey
- 1/4 cup brown sugar
- 2 teaspoons minced garlic
- 2 teaspoons peeled fresh ginger grated
- 1 teaspoon sesame oil
- 1/2 teaspoon five spice powder
- 1 cup chicken broth
- 4 pounds boston butt boneless, /Pork Shoulder, trimmed well
- 2 teaspoons potato or cornstarch

Nutrition:

1. Calories: 370 calories
2. Carbohydrate: 14 grams
3. Cholesterol: 115 milligrams
4. Fat: 21 grams
5. Protein: 32 grams
6. SaturatedFat: 7 grams
7. Sodium: 670 milligrams
8. Sugar: 12 grams

Thank you for visiting our website. Hope you enjoy Pressure Cooker Chinese BBQ Char Siu Pulled Pork above. You can see more 16 chinese boston butt recipe Experience flavor like never before! to get more great cooking ideas.