



Easy Instant Pot Barbacoa

Sauce

- 2/3 cup beer or water (*beer is best, even cheap beer!*)
- 4 cloves garlic
- 3 chipotles in adobo sauce (*we like it a little spicy feel free to cut back*)
- 1 small onion, quartered
- 1 (4-ounce) can chopped green chiles w/ the juices
- 1/4 cup lime juice
- 2 tablespoons apple cider vinegar
- 1 tablespoon ground cumin
- 1 tablespoon dried oregano
- 2 teaspoons salt
- 1 teaspoon black pepper
- 1/4 tsp ground cloves

Blend together and set aside

The Beef

- 1 tablespoon olive oil
- 3 pounds lean beef roast (*I used chuck*) trimmed of fat

Turn the IP on to “Saute” and cut the roast down to 2 inch pieces while it heats up. Add oil and allow that to warm. Then brown the cuts on all sides.

We like a little caramelization so you might have to remove some excess liquid along the way.

Hit cancel or unplug the IP and switch it to **High Pressure Manual for 60 min**

Before you close the lid!

- 3 bay leaves

Pour the sauce over the beef turning till they are all covered. Add 3 bay leaves and seal it up! (Make sure your steam valve is closed!!!)

Last step

At the end of the quick time carefully move the steam valve to vent and do a quick pressure release. Then remove the bay leaves, shred up the beef with 2 forks and enjoy!

