

# Shredded BBQ BEER CHICKEN

BY KAREN LOGAN

Serves 10

Prep time: 10 minutes

Pressure cook time: 25 minutes



## INGREDIENTS:

2 lbs. boneless skinless chicken breast (cut into big chunks)

2 lbs. boneless skinless chicken thighs (cut into big chunks)

12 oz. Pilsner

1 tsp Better than Bouillon Roasted Chicken or bouillon cube (optional)

1/2 cup BBQ rub

1 cup BBQ sauce (1/2 cup for cooking)

## DIRECTIONS:

Mix all ingredients together in an Instant Pot, except 1/2 cup BBQ sauce. Pressure cook on high for 20 minutes. Natural release for

10 minutes and then quick release. Take chicken out and place in a serving dish or other container. Shred chicken with 2 forks.

Ladle in 1/4 - 1 cup of remaining liquid into the chicken, to your preference. Mix until you reach your preferred consistency. Stir in remaining BBQ sauce.

Serve on buns, top with additional BBQ sauce if desired. Add other topping if you wish, like cheese, coleslaw, or pickles. Crockpot? Cook on low 6-8 hours. Add more liquid after 4 hours (beer, chicken broth or water) during cooking if most of the liquid evaporates.

**Beer Pairing:**  
Sierra Nevada  
Hazy Little Thing

