

Pork Carnitas

Adapted for the slow cooker

Servings: approximately 2 dozen tacos

Ingredients:

1- 4 to 5 lb Pork shoulder

(or 5 lbs sirloin cut boneless pork chops, country style boneless ribs, or a combination of cuts)

1 Tablespoon cumin

1 ½ teaspoons chili powder

1 teaspoon cayenne pepper (may substitute paprika)

1 teaspoon garlic powder

½ teaspoon ground cloves

2 Bay leaves

1 ½ teaspoon salt

2 cups vegetable oil (canola recommended)

Method:

1. Trim meat and slice approximately ¼" thick and place in slow cooker.
2. Combine spices and oil in a jar or bowl
3. Pour oil and spices over meat and mix thoroughly until evenly coated.
5. Set on Low and cook for 6-8 hours.
6. With a slotted spoon, remove meat from slow cooker and put in 9"x 13" pan or large mixing bowl. Shred the meat with two forks. Moisten the carnitas with approximately ¼ to ½ cup of the cooking liquid in crockpot.

Keep warm until serving.

Use as a filling for tacos and enchiladas, as a base for chili con carne, or add barbeque sauce for pulled-pork sandwiches.