

Pork Carnitas (Mexican Slow-Cooker Pulled Pork)

- 5 lb. pork shoulder (bone-in) or 4 lb., boneless
- 1 onion, chopped
- 1 jalapeño, deseeded & diced
- 2 tsp. salt
- 1 tsp. ground black pepper
- 4 cloves of garlic, minced
- 2 oranges, juiced
- Zest of 2 oranges

RUB

- 1 Tbs. dried oregano
- 2 tsp. ground cumin
- 1 tsp. garlic powder
- 1 tsp. onion powder
- 1 tsp epazote
- 1 tsp. chili powder
- ½ tsp. ground chipotle
- 2 Tbs. Olive oil

Method: Pat pork dry, rub-in salt and pepper. Combine rub ingredients and rub all over pork. Place pork in slow-cooker (fat cap up) top with onions, jalapeño, minced garlic and orange zest. (Don't worry about spreading it) Top with orange juice. Cook on low for 8 hours or no high for 6 hours. The meat should be tender and "falling apart". Remove from the slow cooker and cool a bit. Shred with two forks, discarding any fat. Strain the juices and skim-off excess fat. If the juice volume is more than 2 cups, reduce to two cups. Place shredded meat into the juice. At this point, it can be chilled or frozen OR used immediately. When using, heat 1 Tbs. of vegetable oil in heavy non-stick skillet, place shredded pork into pan and drizzle with some of the juice. Wait until the juice evaporates and meat is just getting a slight sear. Turn briefly and lightly sear the other side. You don't want it crispy, still tender and juicy. This meat also makes AWESOME barbequed pork. Just place some of the pork and juice in a skillet and add your favorite barbeque sauce and simmer to the desired consistency. Serve on a good bun with dill pickle slices.