

Slow Cooker Pork Carnitas Tacos



Ingredients:

- 3 lb pork shoulder
- Juice of 1 lime
- Juice of 1 orange
- 12 ounces beer (a lager is best, I used Pacifico)
- 2 cloves garlic, whole
- 1 medium white onion
- 1 jalapeño, seeded and minced
- 1 chipotle pepper in adobo sauce, minced
- ¼ teaspoon adobo sauce
- 1 teaspoon chili powder
- ½ teaspoon paprika
- 1 teaspoon cumin
- ¼ teaspoon cayenne pepper
- 1 ½ teaspoons coarse salt
- 1 teaspoon black pepper
- Warm tortillas, fresh cilantro for serving

Method:

1. Halve white onion. Dice one-half and set aside. Cut the other half into large chunks (into sixths works well).
2. Mix chili powder, paprika, cumin, cayenne, salt, and pepper together in a small bowl.
3. Turn on slow cooker. Add onion chunks, garlic, jalapeño, chipotle pepper, and adobo sauce. Spread into one layer on the bottom of the cooker.
4. Gently pat pork shoulder dry and trim off any excess fat. Season with the spice mixture, using up all the spice.
5. Place pork shoulder on top of the layer. Pour beer, limejuice, and orange juice over the pork.
6. Cook 3 ½ - 4 hours on high, 7-8 hours on low, until completely tender and easily shreddable with a fork.

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7. When finished in the slow cooker, preheat the broiler. Spoon some liquid in the cooker over the pork to moisten. Place pork on a large baking sheet. Shred using two forks and spread into a single layer. Pour 1/2 cup of the liquid at the bottom of the slow cooker over the shredded pork.
8. Broil for 5-7 minutes, until pork edges are browned and crispy.
9. Serve in warmed tortillas with diced white onion and fresh cilantro. Guacamole is a must!