

A Sutherland Belle

Slow Cooker Pulled Pork Barbeque Tacos

INGREDIENTS

For the Pork

- 2 1/2 pounds pork loin, cut into large 4-inch chunks
- 1/4 cup broth (chicken or beef)
- 1 tablespoon olive oil
- 1 tablespoon paprika
- 1/2 teaspoon cumin
- 1 teaspoon coarse sea salt
- 1 1/2 cups homemade barbeque sauce (below) or your favorite store-bought

For the Barbeque Sauce

- 3 tablespoons oil
- 4 cups thinly sliced onions (about 2 large onions)
- 1 Tablespoon dried rosemary
- 2-3 cloves garlic, minced
- 1/2 teaspoon salt
- 2 cup water (or more if you want a thinner sauce)
- 1 6-ounce can of tomato paste
- 3 tablespoons apple cider vinegar
- 2 chipotle peppers in adobo sauce (more if you want it spicier or less if you don't want it too spicy)
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground cinnamon

INSTRUCTIONS

For the Barbeque Sauce

1. Heat a large skillet over medium heat. Add the cooking fat and the onions and saute for 8 to 10 minutes, until the onions become translucent.
2. Add the rosemary, garlic, and salt and mix together. Lower the heat to low and cook for 45 minutes, stirring occasionally to make sure the onions don't burn. The onions should be a brownish/yellow color at the end of the cooking process and reduced 3/4 in volume.
3. Add the caramelized onions to a blender along with water, tomato paste, vinegar, chipotle peppers in adobo sauce, ground ginger, and ground cinnamon.
4. Blend until completely smooth.

For the Pork

1. Place the pork, broth, barbeque sauce, olive oil, paprika, cumin, and sea salt into a slow cooker. Cover and cook on high for 4 hours or on low for 7-8 hours, until the meat, is very tender.
2. When tender, pull the meat apart with a fork until completely shredded.