

# A Sutherland Belle

## Crock-Pot Carnitas (Slow-Cooker Mexican Pork)

### INGREDIENTS

#### *For the Rub*

- 1 tablespoon kosher salt
- 1 teaspoon fresh cracked black pepper
- 3 tablespoons + 1 teaspoon cumin, divided
- 2 tablespoons dried oregano
- 2 teaspoons chili powder
- 2 teaspoons onion powder

#### *For the Carnitas*

1. 4-5 pounds pork shoulder or pork butt
2. 4 cloves garlic, minced
3. 1 tablespoon hot sauce
4. 2 large oranges, juiced (about  $\frac{3}{4}$  cup)
5. 2 limes, juiced
6. 2 (4-ounce) cans diced green chiles, divided
7. Flour tortillas, fresh cilantro, diced white onions, sliced avocado, and lime wedges for serving

### INSTRUCTIONS

1. Rinse and dry the pork shoulder. Trim off excess fat. Combine 3 tablespoons cumin with remaining spices in a small bowl. Rub all over the pork.
2. Place the pork in a slow cooker and top with garlic, hot sauce, orange juice, lime juice, and one can of the diced green chilis.
3. Slow Cook on low 8 hours or on high for 4 hours.
4. An hour before time ends, add the remaining tablespoon of cumin and canned diced green chiles.
5. The pork should be tender enough to shred. Shred the meat with two forks directly in the slow cooker (or remove it, shred, and replace it in the sauce). It should fall apart easily.
6. Preheat broiler. Line a baking sheet with aluminum foil. Place the shredded meat on a cooking sheet and pour a few tablespoons of sauce over the top. Broil for 5-10 minutes or until you get browned edges on the pork.
7. Serve on warm tortillas with fresh cilantro, white onions, avocado, and lime juice.