

Pork Carnitas

1 (2½-3½ pound) boneless Boston butt pork roast
Salt & pepper to season roast
1 Tbsp. olive oil
½ cup onion, minced
1 jalapeño, deseeded & minced
2 cloves garlic, minced
1 cup **Chavie's North of the
Border Salsa Verde**
2 tsp. ground cumin
½ tsp. salt
¼ tsp. black pepper
¼ tsp. cayenne pepper
3 oz. lime juice



Procedure

Remove butcher's netting, if any, from roast and season with salt and pepper. Heat olive oil in skillet over medium-high heat. Add the roast to the skillet and brown it quickly and evenly. Mix the remaining ingredients in a bowl and pour half of the mix into a slow cooker (crock pot). Put the browned roast into the slow cooker and pour the remaining half of the mix over the roast. Turn on slow cooker to high and cover, cooking for 3 hours. Turn the roast occasionally during cooking. Reduce heat to low and continue cooking for 3 more hours or until meat is very tender and pulls apart easily. Remove roast from slow cooker and trim off excess fat. Cut the roast into smaller pieces and shred. Add some of the cooking liquid from the slow cooker to the shredded pork as needed to season. This recipe can be used as meat filling for Tacos, Burritos, Chimichangas, etc. and can also be prepared ahead of time for freezing for later use.

Note: This recipe can be done in a slow cooker on the low setting for the entire time by adjusting the cooking time to 8+ hours, depending on the size of the roast.

Yield: Approximately 4 cups