

# Slow Cooker Pork Carnitas

SERVES 8-10



## ingredients:

- 3.5-5 lb pork butt (shoulder roast) Bone-in preferred
- 1 cup chicken broth or broth of choice (bone broth preferred)
- 3/4 cup orange juice
- 1 lemon, juiced
- 1 lime, juiced
- 1/2 cup hot sauce (Siete, Tia Lupita, or Cholula brands work well here)
- 1 Tbsp chili powder
- 1-2 Tbsp sea salt (trust me)
- 1-2 tsp pepper
- 1 Tbsp oregano, dried
- 1 Tbsp cumin
- 6 cloves garlic, peeled & minced
- 1/2-1 jalapeno, sliced

Place pork in slow cooker.

Combine liquid ingredients in large mixing cup & pour over pork. Combine dry spices in a small bowl & evenly distribute over the meat. Top with garlic & sliced jalapeno.

Cover, cook on low 9-10 hours (preferred) or high 4-5 hours.

Once cooked, shred pork (using two forks works well). Place pork back in crock pot and allow to marinate another 30 minutes or so. Reserve liquid for use in soups, or cooked with rice or beans.

Set oven to broil. Using a slotted spoon, place meat on a baking sheet & broil for 5-7 minutes until starting to crisp & brown slightly on the ends. Watch closely, ovens vary in temperature.

Place meat inside warm, grain-free tortillas (Siete brand is great) or over cauliflower rice for a bowl option. Top with shredded cabbage or lettuce, diced tomato, avocado, shredded cheese and/or extra hot sauce. Enjoy!