



## Carnitas

*Crock Pot, Mexican, Pork*

**Prep Time:** 30 mins **Cook Time:** 6 hrs **Difficulty:** Easy **Servings:** 8 servings **Source:** Jason Eckert

### **INGREDIENTS**

Carnitas

2 lb boneless pork shoulder

3 garlic cloves

2 tsp dried oregano

1 tsp ground cumin

1 tbsp sherry vinegar

1 onion, quartered

3 bay leaves

Beef stock to cover the meat



Salsa

- 1 heart romaine lettuce
- 2 plum tomatoes
- 1 avocado
- 2 tbsp cilantro, chopped
- 1 lime

Corn tortillas

#### **DIRECTIONS**

Cube the pork into 2-inch pieces and trim most of the fat away. Add the pork, beef stock, garlic, oregano, cumin, vinegar, 1 1/2 tsp salt and 1/2 tsp pepper in a slow cooker. Add the onion and bay leaves over the meat. Cover and cook on low for 6 - 8 hours.

Remove the pork and shred with 2 forks. Add some juice over the top of the meat to moisten.

In a bowl combine the chopped lettuce, chopped tomatoes, sliced avocado, cilantro and lime juice. Mix and salt to taste.

Serve the carnitas with the avocado salad, shredded cheese and warm tortillas.