



Noreen's Kitchen

Slow cooker pork carnitas

3-4 pounds boneless pork shoulder cut into cubes

1 orange, juiced and quartered

1 medium onion, sliced

8 cloves garlic, minced

1 bottle, Mexican Coca Cola or equivalent

¼ cup of carnitas seasoning

Step by Step Instructions

Place roast in vessel of your slow cooker.

Spread minced garlic over the top.

Sprinkle seasoning over meat evenly.

Add onion and cola.

Stir well to combine.

Cook on high for 6 to 8 hours or on low for 8 to 10 hours.

Remove cooked roast from slow cooker, leaving behind liquid. Shred meat lightly.

Strain remaining liquid from the slow cooker and then skim off the fat. Reserving the fat for the next step. You can discard the liquid.

Heat a skillet and add a bit of the reserved fat. Add some of the meat and allow to fry to give crispness. When crisp to your liking, remove and enjoy on homemade street style tacos.

Look for the carnitas seasoning on my website.

ENJOY!