

## Mexican-Inspired Slow Cooker Pulled Pork for Tacos

Serves 10

*If serving a crowd, this recipe may be one of the easiest ways to do it. Making the chili sauce is the most time-intensive part of the recipe, but it can be done a day or two in advance to make day-of prep even easier.*

- 1 (4 ½ to 5 lb) bone-in Pork Shoulder or Boston Butt
- 2 ounces New Mexico dried chilies
- 3 Arbol chilies (optional, but necessary if you like heat!)
- ½ medium yellow onion
- 6 garlic cloves, papery skin left on
- ½ cup fresh orange juice
- 2 tablespoons dark brown sugar
- 1 teaspoon dried oregano (use Mexican oregano if possible)
- 1 teaspoon ground cumin
- 1 tablespoon coarse kosher salt
- 2 teaspoons freshly ground black pepper

**For serving:** Corn or flour tortillas, finely chopped red onion, diced avocado, sliced fresh jalapeno, sliced radishes, fresh cilantro leaves, and lime wedges

**Special equipment:** blender, slow cooker

Bring a medium saucepan of water to a boil. Using a pair of scissors remove the stems from the New Mexico dried chilies and discard the seeds and veins. If using the Arbol chilies, prepare them in the same way.

Rinse the chilies under cold water and then drain. Heat a large heavy-bottomed skillet over medium-high heat. Toast the prepared chilies in the skillet pressing the chilies down with a metal spatula for about 20 seconds on each side. Remove the chilies from the heat and place them in a heat-safe bowl. Pour the boiling water over the chilies and let them soak for fifteen minutes. Drain the chilies and place them in a blender.

Using the same skillet that you used for the chilies, add the onion half and the garlic cloves with their peels. Cook, turning the garlic cloves and onion every couple of minutes, for about 10 minutes until they blacken in spots and begin to soften. Let cool. Peel and discard the skin from the garlic cloves and place them in the blender. Roughly chop the onion and place it in the blender as well. Add the fresh orange juice, dark brown sugar, oregano, cumin, salt and pepper to the blender and puree to a thick sauce.

Place the pork in the slow cooker and cover with the chili sauce. Cover the slow cooker and cook on low for about 8 to 9 hours or until the pork is very tender and shreds easily. Once cooked, remove the pork from the slow cooker and place on a cutting board. Allow the pork to rest for about 20 minutes before shredding or

**This recipe came from Minced blog ([www.mincedblog.com](http://www.mincedblog.com)).**

chopping the pork using a fork or large cleaver.

Serve the Mexican-inspired pulled pork with your favorite accompaniments (see suggestions above) and enjoy!