

Carnitas in the Crock Pot

~A recipe from the personal cookbook of Christine Hughes

Ingredients:

- *5 pounds of Boneless Pork Shoulder*
- *5 Limes, Juice & keep rinds & Juice*
- *2 - 10oz cans of Rotel Original Diced Tomatoes and green chiles*
- *1/2 bunch of Cilantro*
- *Garlic Salt*
- *Cumin Powder*

Directions

Rinse Roast thoroughly in water. Cut large butt open to season inside. Sprinkle Garlic Salt & Cumin Powder in all the crevices and over whole roast, cover heavily. Place in Crock Pot fat side up. Dump both cans of Rotel, juiced limes including the rinds and cilantro on the roast. Cover and cook on High for 6-8 hours; or until the meat shreds with a fork. Remove lime rinds from pot and discard. Take out meat, remove fat, shred/cut into smaller pieces and return to crock pot. Remove some of the juice if you think it's too soupy.

Serve with:

Corn Tortillas

Avocado

Cilantro

Sautéed Onions and Green Peppers

Tomatoes

Sour Cream

Lime

Green Salsa



**Reheat in the oven in a baking pan with some of the left over juices.*

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