

## Three Finger Jack Pork Carnitas

Pairs well with all Three Finger Jack red wines!

### Ingredients (6 servings)

- 2 – 3 pounds boneless pork shoulder or butt, cut into 2-inch chunks
- 2 tablespoons olive oil
- 1 onion (preferably white), coarsely chopped
- 1½ teaspoons Kosher salt
- Freshly ground black pepper to taste
- 8 garlic cloves, coarsely chopped
- 4 teaspoon ground cumin
- 4 teaspoon chili powder
- 1 teaspoon ground coriander
- 1 teaspoon dried oregano
- 1 teaspoon paprika
- Juice of one lemon
- Juice of one orange

### Preparation

- Add oil and cut up Pork to the slow cooker. Sauté/brown until browned on all sides, about 5 – 10 minutes.
- Mix together garlic, cumin, chili powder, coriander, oregano, paprika, lemon and orange juice.
- Pour over browned pork and onion and stir to coat everything
- Add the chopped onion to the pork
- Cover and cook on high heat for about 6-1/2 hours, or until the meat pulls apart easily. \*
- Shred the pork using 2 forks in the slow cooker (this can be done on a flat board but add the shredded pork back into the juices).
- Great as a filling in tacos, burritos, taco salads, or nachos!

\*To use a pressure cooker, follow the directions above, cook for about 30 minutes, or until meat pulls apart easily.

