

Pork Carnitas

from www.domesticdaybook.blogspot.com

Ingredients:

One 4 pound pork roast
3/4 cup brown sugar
1 tsp onion powder
pepper
1 T. beef bouillon
1 tsp garlic powder
1 tsp oregano
1 tsp salt
2 T. chopped cilantro
Juice of 1 orange
Juice of 1 lime
1/2 - 1 cup water

Method:

Brown pork roast on all sides (I have also used pork sirloin chops). Combine all other ingredients in a slow cooker. Transfer the browned pork to the slow cooker and Cook on high for 4 hours. Remove, discard fat, and shred. Add cooking liquid to the shred to your taste. Serve on tortillas with your favorite taco toppings.