

# Crock Pot Pork Carnitas

## Ingredients

4 pound pork shoulder  
2 tsp chili powder  
2 tsp cumin  
1 tsp chipotle chili powder  
1 tsp oregano  
1 tsp salt  
½ tsp pepper  
½ onion  
4 garlic cloves  
1 jalapeno  
10 oz enchilada sauce  
½ c chicken broth  
½ c orange juice

## Directions:

1. Trim and cut pork shoulder into cubes
2. Mix spices and rub onto pork
3. Add pork to crock pot
4. Peel onion and garlic and cut into large chunks. Seed and dice jalapeno and cut into large chunks.
5. Chop in food processor until finely diced. Spread over the pork.
6. Mix enchilada sauce, orange juice and chicken broth.
7. Pour over pork, cover and cook on low for 7-8 hours, or until pork is completely cooked.
8. Remove pork and shred.
9. Optional - Place shredded pork on cookie sheet and place under broiler 5-7 minutes.
10. Reserve some of the juice to add to your pork carnitas.