

Crock Pot Carnitas

Ingredients:

4 pound pork roast (I used a pork butt but a loin or other roast would work well.)

6 cloves garlic, minced

cumin

Adobo (This is a spice mixture that can be found in the Mexican food aisle. The brand I used is Goya.)

garlic powder

1 cup chicken broth

2-4 chipotle peppers in adobo sauce

2 bay leaves

Directions:

Heat a large skillet over medium-high heat. Trim the pork of any excess fat. Season with salt and pepper.

Brown the pork on all sides for about 10 minutes total. Remove from heat and allow to cool slightly.

Once the pork is able to be handled, season it generously with cumin, adobo, and garlic powder, pressing the seasoning into the meat. Once the roast is well coated add the roast to the crock pot.

Combine the chicken broth, chipotle peppers and garlic together in a 2-cup measuring cup. Pour the mixture into the crock pot. Add the bay leaves and cover with lid. Cook in the crock pot for 6 hours on high or 8 hours on low.

Once the meat is tender shred the pork and combine back into the cooking liquid remembering to remove the bay leaves before serving.

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