



Citrus Slow Cooker Carnitas Burritos

Camine Pappas / Serves 12 / January 2019

INGREDIENTS:

3 lbs. pork shoulder roast trimmed and cut into large chunks about 3" around
About 3 C organic apple cider*
2 clementines (can use small oranges) quartered
1 lime quartered
1 lime sliced for garnish
1/3 c large diced sweet onion
4 medium cloves garlic rough chopped
2 t kosher salt
1 t black pepper
1/2 t coriander
1/2 t good paprika
1/2 t ground cumin
1/2 t cayenne pepper
2-3 T oil
1 small can Old El Paso Enchilada Sauce
1 C cheddar cheese grated
Handful fresh chopped cilantro
6 small flour tortillas slightly warmed

METHOD:

Place meat, onion, citrus, and seasonings in cooker. Rub a little oil on all of it. *Cover with organic apple cider up to a level just below ingredients but not totally covering. Cook on low 7 hours. When done remove citrus, take out meat reserving juice and shred meat with fork. Put shredded meat back in



juices. Heat small can of Old El Paso red enchilada sauce.

To assemble place large amount of shredded meat in center of tortilla. (Use tongs to remove meat and let it drip so meat isn't full of juice. Ladle several T of heated red sauce on top of meat. Roll up. Put more enchilada sauce on top, then top with extra sharp cheddar cheese. Put under broiler until bubbly. Serve with a slice of lime and cilantro.

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