



FROM THE KITCHEN OF: DAVE WILSON
SR. TECHNICAL RECRUITER - JSG TAMPA

SLOW COOKED PORK CARNITAS

INGREDIENTS

4 lb pork shoulder

onions

red & green peppers

serrano peppers

red chili flakes

other favorite spices

lime juice

orange juice

wheat beer

"THE BROILING IS A
GAME CHANGER!"

INSTRUCTIONS

Sear pork shoulder on all sides.

Blend all other ingredients in a blender or food processor.

Place everything in your slow cooker and set to high for 4 hours.

Remove pork from the slow cooker and shred.

Broil for 10 minutes to give it a nice crispy texture.

Top with cilantro and lime juice. Served with soft corn tortillas, onions, and cilantro - or enjoyed by itself!

