

Slow Cooked Carnitas - Tammy and Ruth

- 1 boneless pork shoulder butt roast (3 to 4 lbs.)**
- 3 garlic cloves, thinly sliced**
- 2 tsp. olive oil**
- 1/2 tsp. salt**
- 1/2 tsp. pepper**
- 1 bunch green onions, chopped**
- 1 1/2 cups minced fresh cilantro**
- 1 cup salsa**
- 1/2 cup chicken broth**
- 1/2 cup tequila or additional chicken broth**
- 2 cans (4 oz. each) chopped green chilies**
- 12 flour tortillas (8 in.), warmed**

Optional toppings: fresh cilantro leaves, chopped avocado, Tomato, chopped onion, shredded cheese

- 1. Cut roast in half; place in a 5 qt. slow cooker. Sprinkle with garlic, oil, salt and pepper. Add the onions, cilantro, salsa, broth, tequila and chilies. Cover and cook on low for 6 – 8 hours or until meat is tender.**
- 2. Remove meat; cool slightly. Shred with two forks and return to the slow cooker; heat through. Spoon about 2/3 cup meat mixture onto each tortilla; serve with toppings of your choice.**

Tip: Serve with refried beans.

DELICIOUS!!!!!!!