

CROCKPOT PORK CARNITAS

Prep time 10 mins
Cook time 8 hours
Total time 8 hours 10 mins

Corey: Corey Valley
Serves: 10-12

- ½ tablespoon chili powder
- 2 teaspoons ground cumin
- 2 teaspoons dried oregano
- 1 Tablespoon salt
- ¼ teaspoon cinnamon
- 1 teaspoon ground black pepper
- 4 lb. pork shoulder
- 4-5 cloves garlic, minced
- ½ cup orange juice
- 2 limes, juiced
- 12 oz chicken broth
- 1 bay leaf



1. Place the pork shoulder in the slow cooker.
2. Mix together chili powder, cumin, oregano, salt cinnamon and black pepper.
3. Sprinkle seasoning on each side of the roast, and rub in. Next, add in minced garlic, orange juice, lime juice, chicken broth and bay leaf.
4. Cover and cook on low for 8-10 hours. It should fall apart easily.
5. Preheat broiler. Line a baking sheet with aluminum foil. Place the shredded meat on the cooking sheet and pour a few spoonfuls of sauce over the top of the meat. Broil for 5-10 minutes or until you get browned edges on the pork.