



Pop's Chilorio: Mexican Shredded Pork BBQ

Serves 8-10

2 - 3lb Pork Shoulder (Boston Butt)

2/3 cup Apple Cider Vinegar

6 cloves of garlic

2 tsp ground cumin

3/4 tsp oregano

6 peppercorns

1/2 tsp red pepper flakes

Place pork in crock pot and fill with enough water to barely cover meat. Add 1 tsp ground cumin. Cook on low 6-7 hours or until meat falls off of the bone. Remove meat from crock pot place in bowl. Reserve 1 cup of the cooking liquid separate.

Place remaining ingredients into a blender and blend until smooth. Remove fat from meat and shred with two forks. Add blended vinegar and reserve cooking liquid and meat into saucepan and simmer on low heat uncovered for 15 minutes.

Serve on corn tortillas with garnishes: lettuce, sour cream, salsa, cheese.