



MEXICAN CARNITAS

2020 4TH PLACE WINNER- SUBMITTED BY GIGI SENG

- 4 lb pork shoulder roast (blade bone can be left in)

Mix the following for the rub:

- 4 Tbsp chili powder
- 1 Tbsp kosher salt
- 1 Tbsp brown sugar
- 2 tsp ground cumin
- 1 tsp ground cayenne pepper
- 1 tsp ground Mexican oregano
- 1 tsp roasted garlic powder
- 1/4 tsp cinnamon
- scant pinch of ground cloves

- 1** Mix the rub ingredients together and store in a small jar for use on EVERYTHING.
- 2** Rub the 4 lb pork shoulder with the entire batch of spice rub and place in a slow cooker. No need to add water or anything else. Set the slow cooker for low and cook for 6-8 hours or until the meat shreds easily and your house is filled with the most amazing aroma!
- 3** Serve with diced onions, cilantro, and sliced avocado on flour or corn tortillas. Can also be served over rice and beans.