

Jan. 10 – Southwestern Pulled Pork

Ingredients:

2 cans (4 oz. each) chopped green chilies

1 can (8 oz.) tomato sauce

1 c. barbecue sauce

1 large sweet onion, thinly sliced

¼ c. chili powder

1 tsp. ground cumin

1 tsp. dried oregano

1 boneless pork loin roast (2 to 2 ½ pounds)

Flour tortillas

Toppings: sour cream, shredded lettuce, grated cheese and chopped tomatoes optional

Directions:

In a 3-qt. Slow cooker, combine the chilies, tomato sauce, barbecue sauce, onion, chili powder, cumin and oregano. For a little less kick – feel free to cut the chili powder in half. Add pork. Cover and cook on low for 8-9 hours or until meat is fork tender.

Remove the pork. When cool enough to handle, shred the meat using two forks. Return to slow cooker and heat through. Serve on tortillas; top with your choice of sour cream, lettuce, cheese and tomatoes if desired. Yield: 6 to 8 servings.