



Shredded Pork Tacos *Serves 25*

What You Need

- 3 T oil
- 5 lbs. pork shoulder or butt, trimmed and cut into 3-inch pieces
- 4 T dried oregano
- 2 T dried cumin
- salt + pepper to taste
- 2 large yellow onions, chopped
- 1 head garlic, chopped
- 1 T cayenne pepper
- 4 c chicken broth
- 2 packages corn tortillas (at least 35 count)

For serving:

- 1 tub sour cream
- 2 jars salsa
- 1 c chopped cilantro
- 3 limes, wedged

- 1 disposable aluminum baking pan + covers or freezer Ziploc bags

Instructions

1. Heat the oil in a Dutch(s) oven over medium-high heat. Season the pork with the oregano, cumin, 2 teaspoon salt, and 2 teaspoons black pepper. Add the pork to the Dutch oven and cook, turning, until brown on all sides; transfer to a plate.
2. Add the onion, garlic, and cayenne to the Dutch oven and cook, stirring, until the onion is softened. Return the pork to the Dutch oven and add the broth. Bring to a simmer and cook, covered, stirring occasionally, until the pork is very tender and shreds easily, 1½ to 1¾ hours.
3. Transfer the pork to a medium bowl and, using 2 forks, shred the meat; return it to the Dutch oven and stir into the cooking liquid. (Alternatively, the pork can be made in a slow cooker: Combine the pork, oregano, cumin, 2 teaspoon salt, 2 teaspoons black pepper, onion, garlic, and cayenne in a slow cooker. Add 1.5 cup broth and cook until very tender, on low for 7 to 8 hours or on high for 4 to 5 hours.)
4. Place meat in aluminum pan + cover, or freezer bag. Label with date prepared and contents.