

## Shredded Pork With A Twist of Lime



- 2-3 lb. pork roast
- 1 tbsp. of extra virgin olive oil
- 1 tsp. of minced garlic
- 1 tbsp. of cumin
- ½ tbsp. coarse salt
- 1 tsp. dried oregano
- 1 cup orange juice
- 3 limes, juiced

Warm olive oil over medium-high heat in large roasting pan. Place pork roast in roasting pan and brown on all sides, 6-8 minutes.

Pour orange juice and the juice from the 3 limes into roasting pan. Poke holes in pork with sharp knife to absorb flavors from orange juice and limes. Cook on low temp for 4-5 hrs. using a heavy lid. Check to make sure you have 1 – 1 ½” of juice in bottom of pan. If liquid starts to run low, and meat isn’t thoroughly cooked, add another cup of OJ and juice from 1 lime. Add a little more cumin and salt to desired taste.

After 4-5 hrs. pork should shred easily with a fork. If not, allow more time for cooking. When pork is finished, stir the remainder liquid into shredded pork.

Serve shredded pork in lettuce wraps or in corn or flour tortillas. Top with pico de gallo, chopped cilantro and avocado. Enjoy!