

April 3, 2015

Recipe: Texican Shredded Pork

Spicy Tomato Sauce, Cheese and Shredded Pork filled Flour Tortilla Burritos

Servings: 4

- 1/8 cup oil
- 1 onion, small, diced
- 1 jalapeno pepper, small, minced
- 2 pounds pork shoulder, boneless, cubed
- 1/2 tablespoon chili powder
- 1 teaspoon cumin
- 1/4 teaspoon oregano, Mexican
- 1/4 teaspoon coriander, ground
- 1/2 teaspoon thyme, dried
- 1/8 teaspoon cloves, ground
- 1/8 teaspoon allspice
- 2 cloves garlic, minced
- 1 tablespoon tomato paste
- 1 14 oz. can tomatoes, stewed
- 1 cup beef broth
- 1 cup chicken broth
- 1 bay leaf, medium
- 1/4 cup cilantro, chopped
- 8 flour tortillas, 10 inch size
- 6 ounces Fontina cheese, shredded

Heat oil in Dutch oven over medium-high heat. Add onion, jalapeno and cook until soft, stirring occasionally, about 5 minutes.

Add pork that has been cut into 2-inch cubes and cook to brown all sides. Mix in chili powder, cumin, oregano, coriander, thyme, ground cloves, and allspice. Cook for 2 more minutes. Add garlic and tomato paste and cook 3 minutes longer. Stir in stewed tomatoes, pork, chicken broth, and bay leaf. Reduce heat to low. Cover and simmer for 1 hour, then uncover and simmer until pork is extremely tender and shreds easily.

Remove pork from liquid, using slotted spoon. Set aside. Increase heat to medium and boil cooking liquid until reduced to 3/4 cup.

Shred pork using fingers. Mix into sauce with cilantro.

Heating instructions:

Heat in microwave at medium-low setting until heated throughout.

Serving Suggestions:

Refried Black Beans / Mexican Rice

