

# SLOW-COOKER PORK TACOS

Prep time: **25** minutes | Cook time: **5** hours and **11** minutes | Servings: **8**

## INGREDIENTS

4 pounds boneless pork shoulder (untrimmed), cut into chunks  
3  $\frac{3}{4}$  cups low sodium chicken broth  
3 tablespoons extra virgin olive oil  
2 tablespoons honey  
1 tablespoon cider vinegar  
2 teaspoons dried oregano, preferably Mexican  
4 cloves garlic  
3 whole pasilla chiles  
3 whole ancho chiles  
2-3 chipotles in adobo sauce  
2 bay leaves  
1 cinnamon stick  
1/2 medium white onion, roughly chopped  
Corn tortillas, warmed for serving



## INSTRUCTIONS

Put the ancho and pasilla chiles and the garlic in a bowl; add 2 to 3 tablespoons water. Microwave on high until soft and pliable, 2 to 3 minutes. Stem and seed the chiles; peel the garlic. Transfer the chiles and garlic to a blender. Add the chipotles, onion, 2 tablespoons olive oil, honey, vinegar, 1 tablespoon salt and the oregano to the blender; puree until smooth. Heat the remaining 1 tablespoon oil in a large skillet over high heat; add the chile sauce and fry, stirring, until thick and fragrant, about 8 minutes. Pour broth and reduce until slightly thickened. Season the pork all over with salt and pepper and transfer to a large slow cooker. Add the bay leaves and cinnamon stick, then pour in the sauce. Cover and cook on high until the meat is tender, about 5 hours. (Or cook the meat in a large Dutch oven, covered, for 1 hour 45 minutes at 350 degrees; uncover and cook 30 more minutes.) Discard the bay leaves and cinnamon stick. Shred the pork with 2 forks; season with salt and pepper. Serve the shredded pork in the tortillas, along with toppings.