

## GUASTELLO'S VILLAGE MARKET

# Crock Pot Barbacoa Pork

---

Serves 10 - 12

### Ingredients

5 lb. pork butt roast  
6-7 chipotle peppers in adobo sauce  
1 large onion, chopped  
10-11 cloves, ground  
Whole head of garlic, about 12 cloves  
1/2 cup apple cider vinegar  
1/4 cup lime juice  
1 cup beef broth  
2 Tbsp cumin powder  
2 Tbsp oregano  
4 bay leaves  
1 tsp black pepper  
1 tsp salt  
Handful of cilantro, chopped

### Instructions:

Heat oil in large pot over med-high heat. Brown meat, about 2-3 minutes per side. (optional)

Crush cloves with mortar and pestle.

Blend all sauce ingredients, other than bay leaves, in grinder or food processor. (optional)

Add pork to crock pot and cover with sauce. Cook 8 hours on low or 5 hours on high.

Shred pork with forks and mix well with sauce.

***Credit: gypsyplate.com***