

**“YOUR FAMILY OWNED MARKETS”
YOU’RE GONNA LOVE IT HERE !!**

MEAT RECIPE: 4/30/2012

Tex-Mex Pork



INGREDIENTS:

- 1 (8oz) can tomato sauce**
- 1 cup barbeque sauce**
- 1 onion, chopped**
- 2 (4oz) cans diced green chili peppers**
- ¼ cup chili powder**
- 1 teaspoon ground cumin**
- 1 teaspoon dried oregano**
- ¼ teaspoon ground cinnamon**
- 2 ½ pounds boneless pork loin roast, trimmed**
- ½ cup chopped fresh cilantro**

DIRECTIONS:

- 1. In a 3 quart or larger slow cooker, mix tomato sauce, barbeque sauce, onion, green chili peppers, chili powder, cumin, oregano, and cinnamon. Place pork in a slow cooker and spoon sauce over to coat the meat.**
- 2. Cover, and cook on Low 8-10 hours, or until pork is tender.**
- 3. Remove pork to a cutting board. Using 2 forks pull meat into shreds. Pour sauce into a serving dish; stir in cilantro and shredded pork.**