

## **Ranchero Pork**

Woman's Day Magazine - Aug 26, 2008

www.WomansDay.com

**Servings: 8**

**Preparation Time: 18 minutes**

**Start to Finish Time: 10 hours**

**1 can (14 oz) mild red enchilada sauce**

**1 can (4 oz) diced green chilies**

**3 1/2 pounds bone-in pork shoulder roast, well trimmed**

**1 medium red onion, sliced**

**1/4 cup fresh lime juice**

**1/2 cup fresh cilantro, chopped**

**warm corn tortillas**

In a 4-quart or larger slow cooker, mix the enchilada sauce and chiles.

Add the pork. Spoon the sauce over the top.

Cover and cook on LOW for 8 to 10 hours until the pork is very tender.

At least 20 minutes before serving, toss the onion slices with the lime juice in a medium bowl. Let stand, tossing once or twice until slightly wilted.

Remove the pork to a cutting board.

Stir the cilantro into the mixture in the slow cooker.

Break the pork into bite-size chunks with a wooden spoon and return to the slow cooker. Stir to combine.

Spoon the pork residue on warmed tortillas. Top with the marinated onions. Fold and eat.

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Per Serving (excluding unknown items): 10 Calories; trace Fat (3.1% calories from fat); trace Protein; 2g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 1/2 Vegetable; 0 Fruit.