



Chef Aaron Sanchez's Slow Cooker Fiesta Pork

A tender-cooked pork roast shouts “Celebrate!” for a lot of families. But all too many families also don’t have the time to tend the lengthy cooking required to cook a roast to where it can be readily shredded with two forks. A slow cooker makes it into the simplest thing ever; a small pork roast, some intense flavorings, and you can forget about it until dinnertime.

Makes 6 to 8 servings

1 5-lb boneless pork shoulder roast, cut into four quarters

Salt and pepper to taste

1 medium red onion, thinly sliced

4 garlic cloves, minced

1 tablespoon ground cumin

1 tablespoon smoked Spanish paprika (optional)

1 15-ounce can tomato sauce

1/2 cup cider vinegar

To serve:

6-inch corn tortillas, warmed

Sour cream

Mexican hot sauce

1. Season the pieces of roast all over with salt and pepper. In the bottom of a 6-quart slow cooker, combine the onion, garlic, cumin, paprika, tomato sauce and vinegar. Put the roast and turn to coat all the pieces in the sauce.
2. Cover and cook on high for 5 to 6 hours or on low for 8 to 10 hours.
3. Shred the pork in the slow cooker with two forks, pulling the meat into long strands and combining it with the juices and sauce. Taste and sprinkle lightly with salt if needed.
4. To serve, mound the pulled pork into warm corn tortillas and top with sour cream and a splash of hot sauce.