



FOUR ELEMENT ACRES Chipotle Pulled Pork

SERVINGS: 6-8

PREP TIME: 10 MIN

COOKING TIME: 7 - 8 HRS

Ingredients

3-4 lbs. pork shoulder

2 onions, sliced

½ to ½ cup water

For Serving:

Buns or Tortillas

Toppings - coleslaw, avocado,

pickled jalapenos etc.

For the Sauce:

1 can of Chipotle Peppers in

Adobo Sauce

1 tbsp. Smoked Paprika

1 tbsp. Cumin

8 Cloves of Garlic

¼ cup Brown Sugar

¼ cup Brown Sugar

½ Onion, roughly chopped



Directions

- Blend all your sauce ingredients until smooth and set aside.
- Pour your water into the bottom of your slow cooker so it just covers the bottom of your pot. Place the pork shoulder in your pot.
- Pour your sauce over the pork and spread it to cover as much surface area as you can. Top the pork with the sliced onions. Nest the remaining onions around the sides of the pork shoulder.
- Set your slow cooker to low and let it cook for 7 to 8 hours. For perfect shredding, aim for an internal temperature of 190°
- Use the juices in your pot to create a sauce, recommended but not mandatory. Shred your pork with two forks and combine with the sauce and the onions from the pot. Enjoy!