

Shredded Pork

4-7 lb pork shoulder
1 t cumin
1 t chili powder
1 t paprika
1 T salt
4 garlic cloves
2 T olive oil
2 T white vinegar
¼ cup brown sugar
1 onion, roughly chopped

Preheat the oven to 300. Add the cumin through onion in a food processor or blender – blend until mostly smooth.

Put the pork in a heavy-bottomed dutch oven or lidded oven-safe dish. Rub the marinade all over the pork, including in all the crevices of the meat.

Place in oven covered, for about 1 hour and 15 minutes per pound. Rotate pork a quarter turn every hour. Once the pork is tender and shreds easily with a fork, put the pork fat side up and uncover the dish. Cook for an additional half hour.

Let sit for at least 15 minutes to rest. Then, on a separate plate, shred the pork with two forks. Add some of the cooking juices to the shredded pork and save the rest for reheating.