



Shredded Pork

Prep Time: 750 Minutes

Cooking Time: 3 Minutes

Serves 1

Ingredients:

- 10 oz. Garlic , minced
- 1 tsp. Lime , zest
- 1/4 cup Lime Juice
- 1/2 cup Salt
- 1 tsp. Mexican Cinnamon Stick, toasted, ground
- 1 tsp. Coriander Seed, toasted, ground
- 5 lbs. Pork Shoulder, trimmed, cut into 2" pieces
- 1 gallon Chicken Stock
- 4 oz. Guajillo Peppers , stemmed, seeded, hydrated in hot water

Directions:

1. Combine the first six ingredients together to make marinade.
2. Rub the marinade into the skin of the pork shoulder and allow to marinate, under refrigeration overnight.
3. In a deep hotel pan combine the chicken stock with the guajillo peppers and add the pork shoulder. Wrap with foil.
4. Braise pork shoulder in oven at 250°F until the pork is pull-apart tender and cooked through.
5. Pull the pork and hold hot for service.