



*cara price*

## PULLED PORK

### INGREDIENTS

- 3-4 pound boneless pork loin butt
- 1/2 cup olive oil
- 6 tablespoons organic taco seasoning, divided
- 2 cups mild-medium store bought organic salsa
- 1 cup unsweet orange marmalade
- 2 tablespoons coconut aminos
- 1 teaspoon garam masala
- garnish: cilantro {optional}

### DIRECTIONS

preheat oven to 250.

using 4 tablespoons of the taco seasoning, coat the outside of the pork loin completely. in a large, oven safe pot, heat the olive oil over medium high. brown the pork loin on all sides.

in a large measuring cup, combine remaining taco seasoning, salsa, marmalade, coconut aminos & garam masala. pour over the pork loin. cover tightly & cook in the oven 3-4 hours. {about 45 minutes per pound}

alternatively you could brown the pork loin, then place in a crockpot to cook.

check that internal temperature of the pork has reached 165, then shred the meat with 2 forks.

stir meat around in pot with sauce, then serve.