



Angie's Slow Cooker **SWEET PORK BARBACOA**

Angie's slow cooker sweet pork barbacoa recipe is full of flavor and so easy to make on the go! It's a perfect recipe to use for tacos, burritos, or on a salad that you can prepare while traveling on the road in your RV.

Prep time: 15 minutes

Cook time: 8 hours

Yield: 6 servings

INGREDIENTS

- 2 - 3 pounds pork shoulder butt roast
- 2 cans Coca-Cola (not diet), divided
- 1 cup brown sugar, divided
- 1/4 cup water
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon garlic powder
- 1/4 teaspoon chili powder
- 1 (4 ounce) can diced green chilies
- 1 (10 ounce) can red enchilada sauce

For INSTANT POT

Add 1 cup water to recipe. Pressure Cook 45 minutes. Natural Release 10 minutes and then vent. Remove pork & shred with two forks. Discard liquid from pressure cooker. Return shredded pork to pot. Stir in prepared sauce. Warm an additional 15 minutes to serve.

INSTRUCTIONS

1. In a large, heavy duty Ziploc bag, combine the pork roast with one can of Coke and 1/4 cup of brown sugar. Seal tightly and marinate in the refrigerator anywhere from 2 hours to overnight.
2. Once the pork roast has had a chance to marinate for at least 2 hours, transfer the pork, along with the marinade, to a crock pot. Add the water and sprinkle the salt, garlic powder, pepper and chili powder over the pork roast. Cover and cook for 3 to 4 hours on high (or 6 to 8 hours on low), until the pork is tender enough to be easily shredded with a fork.
3. While the pork cooks, combine the remaining can of Coke and the remaining 3/4 cup of brown sugar in a blender, along with the can of diced green chilies and red enchilada sauce. Blend until smooth, then set aside.
4. Remove the pork from the crock pot and discard the cooking liquid. Shred the pork, removing any fat, and then return it to the crock pot, along with the enchilada sauce mixture. Cover and cook for 1 to 2 hours on low, then check seasoning to see if more salt is needed. Serve in salads, burritos or tacos!