

Sweet Carnita Tacos

Serves 4 people. One serving is 2 tacos

Sweet Pulled Pork:

- 4- pound pork shoulder
- 1 can coke
- 1 can diced green chilis
- 1 Can of diced pineapple tidbits
- 1 can adobo chipotle sauce
- ¼ cup Dehydrated onion
- 1 cup Brown sugar
- 3 TBS Garlic salt

Directions:

Cut pork into pound size chunks and put in crockpot on low for 4 hours. Drain all the juices, add all ingredients and stir. Cook on low for another 5 hours or until the meat is tender enough to shred. Right before serving spread a thin layer of shredded pork onto a baking sheet. Place on the middle rack of the oven and turn onto low broil for 4 minutes. Watch carefully not to burn. Once meat has gotten toasted and slightly crispy, take out

Honey Lime Cilantro Sauce:

- ½ cup Mayo
- ½ cup sour cream
- 1 tsp garlic salt
- 1 bunch cilantro
- 1 packet buttermilk ranch mix
- ¼ cup honey
- Juice from 2 limes
- 1.4 cup vinegar

Directions:

Blend together and put in a condiment squeezer

Topping Ingredients:

- 1 cup Roasted sweet corn
- Sour cream
- ½ cup Chopped cilantro
- 1/2 cup shredded cheese
- 6 small corn tortillas
- ¼ cup Cojita cheese
- ½ cup candied jalapenos
- Diced whole tomato
- 1 large ripe avocado

Assemble Tacos:

Warm tortillas on stovetop with butter. Place small amount of broiled pork on tortilla. Sprinkle roasted sweet corn atop with shredded cheese. Sprinkle diced avocado chunks and diced tomato next. Then add candied jalapeños. Once assembled drizzle cilantro lime sauce over the tacos. Then sprinkle cilantro and cotija cheese and add sour cream.