



WMCO'S FAMOUS TACOS

THE PERFECT PORK TACOS FOR YOUR NEXT FIESTA

- 1/2 cup canola oil
- 3 pounds pork shoulder or butt, trimmed and cut into 3-inch pieces
- 2 tablespoons dried oregano
- 1 tablespoon ground cumin
- kosher salt and black pepper
- 1 large yellow onion, chopped
- 4 cloves garlic, chopped
- 1/4 to 1/2 teaspoon cayenne pepper
- 2 cups low-sodium chicken broth
- 16 6-inch corn tortillas
- sour cream, salsa, sliced radishes, cilantro leaves, and lime wedges, for serving

- 1** Heat the oil in a 5-6 quart dutch oven over medium--high heat. Season the pork with the oregano, cumin, $\frac{3}{4}$ teaspoon salt, and $\frac{1}{2}$ teaspoon black pepper.
- 2** Cook pork thoroughly, then remove from pan.
- 3** Add the onion, garlic, and cayenne to the Dutch oven and cook, stirring, until the onion is softened, 3 to 5 minutes. Return the pork to the Dutch oven and add the broth.
- 4** Transfer the pork to a medium bowl and, using 2 forks, shred the meat; return it to the Dutch oven and stir into the cooking liquid.
- 5** Twenty minutes before serving, heat oven to 350° F. Wrap the tortillas in foil and bake until warm, 12 to 15 minutes. Serve the pork with the tortillas, sour cream, salsa, radish, cilantro, and lime wedges.

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