

Sweet and Spicy Peach Carnitas

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Ingredients:

- 4 Lb. Boneless Pork Butt Roast
- 1 Onion, sliced
- 1 Large, ripe peach
- 1 Red pepper, diced
- 1 tsp black pepper
- 1 ½ TBSP Ancho Chili powder
- 1 Tbsp. Adobo seasoning

Optional:

- ¼ C Barbecue Sauce of choice
- 2-3 dashes of hot sauce of choice

Directions:

Dice red pepper, peach, and slice onion, place in the bottom of the crock pot.

Add Boneless Pork Butt Roast

Cover with spices

Cook on high 4-5 hours and low 6-8 hours or until pork is cooked through and tender

Take roast out of crock pot and shred, using two forks or method of choice.

Refrigerate or freeze

When ready to serve, place shredded pork on cookie sheet and roast in the oven at 350* until warmed through and crispy on edges.

Serve with tortillas and toppings, fresh salsa, and enjoy!

