

MEXICAN STYLE PULLED PORK



- 1 2-pound boneless pork shoulder, cut into 2-inch pieces**
- 3 scoops SIMPLE SALSA Seasoning**
- 3/4 cup ketchup**
- 1 tablespoons spicy yellow mustard**
- 1 tablespoons packed light brown sugar**
- 1/4 cup sliced pickles, plus 2 tablespoons brine**
- 2 tablespoons vegetable oil**
- 4 slices Texas toast or other thick white bread**
- 1 1/4 cups prepared coleslaw (OPTIONAL)**

Rub Pork with your Simple Salsa Seasoning and a few grinds of pepper, and place in a 6- to 8-quart slow cooker. Add 1/2 cup water and Cover and cook on low, 7 hours.

Remove the pork from the slow cooker to a bowl using a slotted spoon. Strain the juices, transfer 3/4 cup of the juices to a small saucepan. Add the ketchup, mustard, brown sugar, pickle brine. Cook over medium-high heat, stirring occasionally until the sauce is just starting to simmer and thicken, about 5 minutes.

Heat the vegetable oil in a large skillet (preferably cast-iron) over high heat. Add the pork; shred the meat with two forks. Cook, stirring occasionally, until the pork is crisp and golden, about 5 minutes.

Toast the bread. Top with the pork, sauce and coleslaw. Serve with the pickles