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Slow-Cooker Pork Shoulder

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YIELDS:
10 – 12 serving(s)

PREP TIME:
20 mins

TOTAL TIME:
8 hrs 20 mins

CAL/SERV:
171

Ingredients

1 boneless, skinless pork shoulder, boston butt about 6lbs

20 cloves garlic

1/2 c. olive oil, divided

2 tsp. cumin

2 Tbsp. salt

1 Tbsp. black pepper

3 Tbsp. oregano leaves

1/2 c. fresh squeezed orange juice

1/4 c. fresh squeezed lime juice

1 serrano, seeded, and diced

1/4 c. freshly chopped fresh cilantro

White rice, for serving, optional

[See All Nutritional Information](#)



Directions

Step 1

Dry pork shoulder with paper towels. Score with a sharp knife all over in a crosshatch pattern.

Step 2

Pulse garlic, $\frac{1}{4}$ cup oil, cumin, salt, pepper, and oregano in a food processor until a paste is formed. Remove 2 tablespoons of the paste and set aside.

Step 3

Rub pork shoulder all over with remaining paste, pushing some of it into the incisions.

Step 4

Place pork in slow cooker, cover, and cook on low until meat is fork-tender but not yet completely falling apart, 7 $\frac{1}{2}$ to 8 hours.

Step 5

To make the sauce, heat remaining $\frac{1}{4}$ cup oil in a small saucepan over medium heat until shimmering. Add reserved 2 tablespoons garlic paste and let sizzle, stirring continuously until fragrant, just about 1 minute. Remove from heat and let cool before whisking in orange juice, lime juice, serrano, and cilantro.

Step 6

Serve sliced pork over rice with sauce drizzled on top.

