

## **Shredded Pork Sandwiches**

3-4 lb. pork shoulder roast  
1 small onion, coarsely chopped  
2 cloves garlic, halved  
¼ c. fresh cilantro, coarsely chopped  
2 t. cumin  
10 turns freshly ground black pepper  
32 oz. chicken or vegetable broth  
Water to cover

Add pork to crock pot fat side up. Add onion, garlic, cilantro, cumin and pepper. Pour broth over the roast and add enough water to the crock pot to just cover the roast. Cook on high for 6 hours.

Remove roast and discard cooking liquid. Remove any visible pieces of fat. Shred pork with two forks.

### **Notes:**

This pork can be used as a layer in the Cuban Pie or for sandwiches. To make sandwiches, return pork to crock pot and add bottle of bbq sauce and mix. Add water as needed to keep pork moist. Serve on super soft dinner rolls.