Oklahoma Cooks

Citrus Adobo Pork Tacos with Cabbage and Apple Slaw Originally aired 1/14/12

(Serves 4)

**Ingredients:**
- 2 lbs. pork shoulder, prefer Mangalitsa or Berkshire
- 4 chipotle peppers in adobo plus 2 TB of adobo sauce
- Juice from 2 oranges
- Juice from 1 lime
- 1 tsp. Mexican oregano
- 1 tsp achiote paste (optional)
- 1 tsp. cumin powder or cumin seed crushed in a spice mill or molcajete
- 1 tsp. black pepper
- Salt to taste
- 2 cups red or green cabbage, shredded thin
- 1 gala or other sweet apple, julienne
- Juice from 1 lime
- 2 Tb. mayonnaise
- 1 Tb. adobo sauce
- 2 Tb. cilantro, chopped
- Salt to taste

**Equipment needed:**
- Small food processor
- Cazuela or roasting pan
- Cutting board
- Chef’s knife
- Mixing bowl
- Wooden spoon
- Strainer
- Fork
**Instructions:**

1. Preheat oven to 350° F.

2. Place the chipotles, adobo, orange juice, lime juice, oregano, achiote, cumin, and black pepper in food processor and process until smooth.

3. Season the pork shoulder all the way around with salt. Rub the entire shoulder with the adobo blend from the processor. Place in the cazuela or roasting pan and cover with foil. Place in the 350° F oven.

4. Place the cabbage, apples, lime juice, mayonnaise, cilantro and salt in a mixing bowl and mix thoroughly. Cover and place in the refrigerator until the pork is cooked.

5. Cook the pork at 350° for 2.5 to 3.5 hours or until very tender. Allow the pork to cool slightly, and use a fork to shred. Toss the shredded pork in the juices from the pan.

6. Remove the slaw from the refrigerator and build your tacos using fresh flour or corn tortillas, the citrus adobo pork, and garnish each pork taco with a little of the slaw.

7. Enjoy!