



SALSA VERDE PORK TACOS

PAIR WITH 2017 CABERNET FRANC

1 small red onion
Red wine vinegar
1 bone in pork shoulder (4-5 pounds)
Kosher salt and black pepper
1 16 oz jar of salsa verde (like Herdez) + extra for serving
Soft taco shells
Thinly sliced radishes
Chopped cilantro

Served with Cilantro Lime Rice

1. Thinly slice red onion and put into small bowl or jar.
2. Completely cover with red wine vinegar and let pickle for 8 hours.
3. Set slow cooker to High.
4. Season pork shoulder with salt and pepper. Place in slow cooker.
5. Pour full jar of salsa verde over pork shoulder.
6. Cover and let cook for four hours. Turn to low and cook 4 additional hours. (If you aren't able to change the temperature to low half way through then cook on high for 6 hours).
7. When the pork is tender use two forks to shred the pork.
8. Drain liquid from the shredded pork. Reserve liquid for storing leftovers.
9. Toss drained shredded pork with extra salsa verde. Build tacos with radishes, pickled red onion, cilantro or any of your favorite taco additions.

Cilantro Lime Rice

Rice
1 lime
Chopped cilantro

1. Prepare desired amount of rice per package instructions. Add the pork shoulder bone for extra flavoring
2. When rice is done cooking, fluff with a fork and add the juice from one lime and chopped cilantro.

