

## **Slow Cooker Pork Soft Tacos with accessories**

I got the idea to plop meat in the slow cooker and pour a jar of salsa over it from my friend Jess Thomson, who made [these beef and egg breakfast burritos](#) a few years ago. She used beef stew meat, I use pork butt, but the idea is the same. The meat slowly cooks, and its connective tissue dissolves, producing a tender, perfect-for-tortillas result.

N.B. If you refrigerate any leftover pork, the fat will solidify in a somewhat unappealing manner. Consider scraping it off before reheating the meat.

Serves 6, with leftovers

1 onion, finely chopped

4 cloves garlic, peeled and smashed

Salt and pepper

3 pounds pork shoulder (may be called pork butt, which is part of the shoulder)

One 12-ounce jar of your favorite salsa (I use salsa verde)

Corn tortillas, warmed

Any combination of: fresh lime, sour cream, shredded cheese, sliced olives, fresh salsa, cilantro, or beans

Place the onion and garlic in the bottom of a slow cooker. Sprinkle the pork generously with salt and pepper, and lay it atop the vegetables. Pour the salsa over the pork. Turn slow cooker to low setting and cook for 9 hours, or longer. Remove meat to a cutting board and shred with 2 forks. (You may discard the liquid.)

Serve pork with warm corn tortillas and garnishes of choice.