

Ingredients;

4 pounds of pork shoulder boneless
1 Mexican Coca Cola
3-4 bay leaves
1 orange
1 tbsp of oregano
1 tsp of black pepper
3 garlic cloves
1/2 onion
Salt to taste (to finish at the end)
1/2 a can of condensed milk
2 pounds of lard or vegetable shortening

Green Salsa (mild)

1/2 bunch of cilantro
10 tomatillos
3 jalapeños
3 garlic cloves
Black pepper to taste
Salt to taste

1. On high heat in a large pot melt down lard and let it come up to temperature ideally 350f.
 2. Fry pork until golden brown this will help the meat become tender.
 3. Squeeze in orange juice and leave 1/2 of the peel inside
 4. Add 1/2 of the can of the condensed milk and stir often so the sugar won't burn in the bottom of the pan. It will dissolve with the lard and liquid afterwards.
 5. Once condensed milk is dissolved, add the Mexican Coca Cola and again keep stirring.
 6. Add oregano, bay leaves, black pepper, garlic cloves and half of the onion. Let boil.
 7. Once boiling add water to top off the pot and let boil.
 8. Once boiling, put heat on low and let it simmer for about 3 hours or until the pork is falling apart tender.
 9. Take out meat and chop up. Add salt to taste.
 10. In a pan add some lard or oil and fry up the meat to your liking. Not too much because it can become very crispy and not tender.
- Plate with some tortillas and garnish with cilantro, diced up onions and green salsa.
Squeeze in some lime. Enjoy!!