



# TASTING TABLE

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## Pig Boy Willy's Carne Adovada Burritos

Recipe adapted from Sue Farrington

### Makes 4 servings

- 4 pounds boneless pork shoulder
- 1 pouch Pig Boy Willy carne adovada spice mix
- ½ cup water
- 12 large flour tortillas

1. Place the pork in a 5-quart slow cooker and sprinkle the contents of the large spice pouch evenly over the top. Pour the water over the spices and the meat, then set the slow cooker to high and cook for 5 to 6 hours (until meat comes apart easily when prodded with a fork), stirring occasionally. For extra spice, add the contents of the small spice packet during the last half hour of cooking.
2. When meat is done, warm the tortillas between damp papers towels in the microwave. Ladle a generous portion of *carne adovada* into each tortilla, roll and serve immediately.

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