

Favorite Taco Pork

Taco Tuesday is becoming a tradition and we love using this huge recipe for delicious pork in our Tacos!

Buy 16 pounds of pork shoulder butt at Costco and get out two crock pots late in the day so you can slow cook the pork all night.

Divide and place in two crock pots.

Turn the crock pots to LOW heat and sprinkle the following spices onto meat in EACH pot:

1 Tbs. black pepper

1 Tbs. salt

1/4 c. dried thyme leaves

3 Tbs. smoked paprika

Cook on LOW overnight. You can't overcook this! Just check in the morning, and if it doesn't pull apart easily with two forks, turn it up to HIGH and cook for a few more hours. When the pork pulls apart easily it's done!

Mix together a bit, remove fatty bits, and transfer to a few large bowls to cool.

Freeze portions that fit your family's needs for one meal in quart-sized Ziplock bags. My batch yielded 14 meals' worth! That should do for 3 to 4 months. One night a week, an easy meal is made ahead!

To serve, thaw one bag and heat up a tablespoon or two of oil in a large pan. Meat can be put into the pan partially frozen. Heat on medium-high and brown, stirring occasionally. Meanwhile, chop avocado and tomatoes, grate cheddar cheese and make a chopped cabbage/cilantro/lime juice/salt & pepper combination. I love SCD mayonnaise with this too, and eat mine from my plate, but you could also make lettuce wrap "tortillas." Fry corn tortillas for the non-SCDers in the family.

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