

Hand shredded Mexican pork

3 lb boneless pork shoulder roast, cut into 2-3 in chunks 325 deg
1-2 T. cooking oil
2 large onions, chopped
4 cloves garlic, minced
1 16 oz can tomatoes, cut up, undrained
3 bay leaves
2 T chili powder
2 tsp ground cumin
1 tsp dried oregano, crushed
½ tsp salt
½ tsp pepper

Brown pork in oil. Remove to a bowl. In same pan, cook onions and garlic 5 min or til tender. Drain off fat. Stir in tomatoes, bay leaves and seasonings. Add pork. Bake covered about 2 hours. Shred pork with 2 forks, return to liquid, after skimming off fat and discarding bay leaves.

Serve with flour or corn tortillas, tops with cheese, tomatoes, salsa, guacamole, sour cream, shredded lettuce