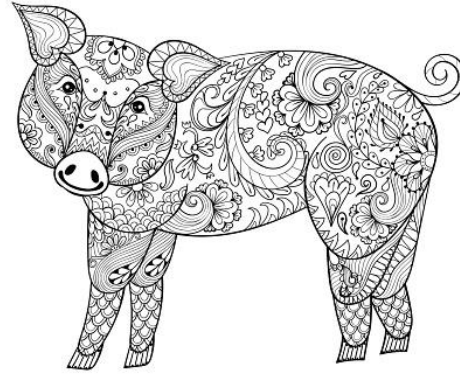


SOUTHWESTERN PORK ROAST

(Adapted from "Slow Cooker Revolution, Volume 2")

Serves: 4-6

1-1/2 Tbsp	chili powder
1 tsp	dried oregano
Salt & pepper	
2 cups	chopped onion
1 Tbsp	vegetable oil
1 can (15 oz)	tomato sauce
2 tsp	minced chipotle chile
1 (4 lb)	boneless pork butt roast *, trimmed
3 Tbsp	minced fresh cilantro



1. Mix chili powder, oregano, 1 tsp salt and 1 tsp pepper together in bowl. Microwave onions, oil and half of spice mixture in separate bowl, stirring occasionally, until onions are softened, about 5 minutes; transfer to slow cooker. Stir in tomato sauce and chipotle.
2. Tie roast around circumference with kitchen twine, season with remaining spice mixture, and nestle into slow cooker. Cover and cook until pork is tender, 8-9 hours on low or 5-6 hours on high.
3. Transfer roast to carving board, tent with aluminum foil, and let rest for 15 minutes. Using large spoon, skim excess fat from surface of braising liquid. Stir in cilantro and season with salt and pepper to taste. Remove twine from roast and slice against grain into ½ inch thick slices. Serve with sauce.

* Used pork shoulder