

**Salsa Verde Braised Pork** -February 08 Sunset Magazine. The original instructions call for letting this cook on the stove, then browning it in the oven. I find it very simple to load everything into the slow cooker and just let it go all day long.

- 3 ½ lbs. bone-in pork shoulder (aka port butt)
- 1 bottle (15 oz.) salsa verde
- 1 medium onion, finely chopped
- 3 c. reduced-sodium chicken broth
- 2 t. each cumin seeds and coriander seeds
- 1 t. dried oregano
- ½ c. chopped fresh cilantro, plus some leaves
- Salt

Trim excess pork fat.

You can also prepare this in a slow-cooker. Put trimmed pork in a slow cooker (5-6 quart) and turn heat to high. In a pan, bring salsa, onion, broth, cumin seeds, coriander seeds, and oregano to a boil. Pour over pork, cover, and cook until meat is very tender when pierced and registers at least 165° on an instant-read thermometer, at least 7 or up to 9 hours. With two forks, tear meat into large shreds. Stir in chopped cilantro. Season with salt. Spoon into a serving bowl and sprinkle with cilantro leaves. Serve with flour tortillas and any other condiments desired (like sour cream!)

I've also served this over rice and it is very good that way, too.