

Café Rio's Sweet Pork (Crockpot)
(Favorite Family Recipes 2012)

2 lbs. pork (we use boneless pork rib meat)
3 cans Coke (NOT diet)
¼ c. brown sugar
dash garlic salt
¼ c. water
1 can dice green chilies
¾ (10 oz) can red enchilada sauce (I use Old El Paso brand,
medium spiciness but any will work)
1 c. brown sugar

Place pork in a heavy duty Ziploc bag to marinade. Add about 1½ cans of Coke and ¼ c. brown sugar. Marinade for a few hours or overnight.

Drain marinade and put pork, ½ can of Coke, water, and garlic salt in crock pot on high for about 3-4 hours (or until it shreds easily, but don't let it get too dry) or on low for 8 hours. Remove pork from crockpot and drain any liquid left in pot. Shred pork.

In a food processor or blender, blend ½ can Coke, chilies, enchilada sauce and remaining brown sugar (about a cup, you can add a little more or less to taste). If it looks too thick, add more Coke little by little.

Put shredded pork and sauce in crockpot and cook on low for 2 hours.