

Pork Tacos Café Rio/Costa Vida Style

Ingredients:

1 boneless pork loin roast
1 1/2 cups brown sugar
1 cup salsa (I like Mateos or Herdez the best)
1 can 7 up (regular, not diet)
juice of 1 lime
3 TBSP chopped cilantro

Directions:

Grab your crockpot and put in the pork roast. Pour in the brown sugar, salsa and 7up.

Cook on low for 8 hours. When it's finished cooking, shred it with a couple forks, and put it back in the pot. Add the lime juice and the cilantro. Give it a couple stirs and let it sit for 15 minutes or so.

We like to serve it up with tortillas (we like corn the best- heat with a little oil in a pan), lettuce, tomatoes, avocado, green onions, cheese, and sour cream. I also love this as a taco salad, served with chips and salsa.

 *Helping of Happiness*