

# Capture The Flavor Of Cinco De Mayo With Spicy Pork Carnitas

(NAPSA)—Whether you're celebrating the popular Mexican holiday or just craving some good south-of-the-border fare, skip the clichéd nachos and quesadillas this time around and try Spicy Pork Carnitas. Carnitas, or "little meats," are a popular Mexican food that may be prepared or served a number of different ways. This twist on the authentic taco dish combines a delicious mix of traditional flavors with a generous splash of mild green pepper sauce. The popular jalapeño flavor adds the perfect amount of tanginess and heat that will leave your palate well seasoned. Top the pork with bell peppers and onions and enjoy a fresh and flavorful addition to your menu that's not overly spicy but vibrantly tasty, which is certainly cause for a fiesta.

## Spicy Pork Carnitas

- 2 pounds pork shoulder, cut into 2-inch cubes**
- 2 cups chicken broth**
- 1 large onion, quartered**
- 3 tablespoons Tabasco® brand green pepper sauce, divided**
- 1 tablespoon ground cumin**
- 2 teaspoons dried oregano**
- 1 teaspoon salt**
- Chopped cilantro for garnish**
- 8" flour or 6" corn tortillas**
- Red and green bell pepper strips**
- Coarsely chopped onions**



**Heat pork, chicken broth, onion, 2 tablespoons Tabasco green pepper sauce, cumin, oregano and salt in 4-quart saucepan over high heat until boiling. Reduce heat to low. Cover; simmer 45 minutes or until pork is tender, stirring occasionally. Preheat oven to 400°F. Place pork mixture in large roasting pan. Toss with remaining 1 tablespoon Tabasco green pepper sauce. Roast pork 15 minutes, until liquid has evaporated and pork is slightly golden, stirring occasionally.**

**Spoon pork onto platter. Sprinkle with chopped cilantro. Serve with warmed tortillas, bell peppers and onions.**

**Makes 6 servings.**