

Low and Slow, Sweet and Spicy Pork Roast



Ingredients:

3-5lb. pork butt roast
1 medium yellow onion, chopped
3 carrots, peeled and chopped
1 chocolate habaño pepper, seeded and chopped
½ cup dried figs or dates, chopped
½ cup dried apricots, chopped
¼ cup brown sugar
5 fresh thyme sprigs, leaves removed and stems discarded
2 whole adobe peppers, roughly chopped
2 tablespoons adobe pepper sauce
1 cup chicken or vegetable broth
Salt and pepper

Directions:

- 1) Place roast in the bottom of a slow cooker and season generously with salt and pepper.
- 2) Scatter the next eight ingredients over the roast.
- 3) Combine the adobe sauce with the broth and pour the mixture over the roast.
- 4) Cover the roast and cook on low for 8-10 hours or until meat is tender.
- 5) When roast is done, transfer it to a platter and serve it along with a side of cous cous or brown rice.