



Evan Williams Fire Carnitas

Ingredients

- 7-8lbs. pork shoulder
- 5 cloves garlic
- 2 tablespoon salt
- 2 teaspoon cumin
- 2 teaspoon chili powder
- 2 teaspoon black pepper
- 2 teaspoon oregano
- 1 cup of Evan Williams Fire Bourbon
- 1 teaspoon chipotle cayenne pepper
- Juice of 2 limes
- ½ cup orange juice
- Orange peels

Mexican Slaw Ingredients

- 1 (14 oz.) bag coleslaw mix
- ½ cup red pepper, diced
- ½ cup black beans, rinsed and drained
- ½ cup minced cilantro
- ¾ cup greek yogurt
- ¼ cup sour cream
- ½ package taco seasoning
- 2 Tbsp. lime juice

Directions

1. Marinate the pork shoulder in 1 ½ cups of Evan Williams Fire Bourbon for up to 24 hours.
2. Place the pork shoulder in the slow cooker. Roughly chop the garlic and place in the slow cooker.
3. Add lime juice, orange juice and bourbon. Cover and cook on low for 8 hours.
4. Shred meat with two forks directly in the slow cooker.
5. Preheat broiler. Line a baking sheet with aluminum foil. Place the shredded meat on the cooking sheet and poor a few spoonfuls of sauce over the top. Broil for 5-10 minutes or until you get browned edges on the pork.
6. Add fresh cilantro to the meat and serve with Mexican slaw.