



Slap Ya Mama

Slap Ya Mama Cajun Products

<http://slapyamama.com>

Slap Ya Mama Sweet and Spicy Pulled Pork Soft Tacos

By Susan Whempner of [37 Cooks](#)

Ingredients:

- 5-7 lb. pork shoulder
- 1 whole onion, quartered
- 2 tsp [Slap Ya Mama Original Seasoning](#)
- 1 1/4 tsp [Slap Ya Mama Hot Seasoning](#)
- 1/2 cup brown sugar
- 4 garlic cloves peeled
- 1 tsp dried oregano
- 3 Tbsp olive oil
- 2 Tbsp white wine vinegar
- taco sized flour tortillas

Directions:

Preheat oven to 300 degrees.

Rinse and dry pork roast and place in a dutch oven. In a food processor combine onion, Slap Ya Mama seasonings, brown sugar, garlic cloves, oregano, olive oil, and vinegar. Pulse until completely combined. Pour the mixture over the pork. Rub into all the nooks and crannies.

Add 1 1/2 cups water around the bottom of the pork roast, cover tightly and roast for at least 5 hours, turning over every hour. Check to make sure roast is fork tender, then shred the meat using two forks to help pull it apart. I kept the meat in the juices so it would stay moist.

Serve pork on warm flour tortillas and add your favorite toppings. I used our favorite salsa, shredded cheddar, sour cream, fresh diced tomatoes and it wouldn't be the same without squeezing fresh lime wedges over the top! Enjoy!