



## Sweet Pork



3-4 lb. pork butt or shoulder roast

2 8-oz. cans El Pato tomato sauce (found in the Hispanic Foods section)

1 8-oz. can tomato sauce

2½ c brown sugar

Wrap pork in tin foil. Place in crock pot. Pour ½ cup water around roast. Cover and cook on low for at least 8 hours. Remove pork and liquid from crock pot. Shred pork, discarding fat. Mix tomato sauces and brown sugar in crock pot. Stir in shredded pork. Cook an additional 2 hours on low. Serve in tacos, enchiladas, chimichangas, on salads, etc.