

MINUS8



Pulled-Pork Fajitas with L8 Harvest Adapted from My Recipes by Jane Kirby

Ingredients

1/3 cup L8 Harvest Vinegar
2 tablespoons sugar
2 tablespoons Worcestershire sauce
1 1/2 teaspoons salt
1/4 teaspoon cayenne (ground red) pepper
About 2 pounds leftover roast pork
8 flour tortillas
Fresh cilantro leaves
Avocado wedges
Chopped tomatoes
Chopped red onion

Preparation

Combine the vinegar, sugar, Worcestershire sauce, salt, and cayenne pepper in a medium saucepan. Heat to boiling over high heat. Reduce heat to low and simmer 5 minutes. Meanwhile, cut pork into 1-inch-thick slices, then shred it by hand. Stir the pork into the sauce, cover, and heat through, stirring occasionally.

In a large, dry skillet over medium-high heat, toast the tortillas one at a time until crisp and slightly charred around the edges, about 1 to 2 minutes per side.

To serve, spoon some pork into the center of a tortilla. Top with cilantro, avocado, tomato, and onion. Roll.