Chipotle Pulled Pork

3lbs boneless pork shoulder or butt

½c onion

2 canned chipotle peppers in adobo sauce

1T lime juice

4 cloves garlic

1t cumin

12 can coke cola

In blender combine onion, peppers, lime juice, garlic and cumin. Process until smooth adding ¼ can of the coke slowly. Stir in remaining coke. Place roast in a crockpot and pour mixture over top. Cook on low 8-10hrs or on high 4-5hrs. Remove pork and shred. Place sauce in sauce pan and reduce, stir into shredded pork.

Serve on bun with coleslaw on top ☺