



Sweet Pepper Pork



INGREDIENTS

- ☐ 2 pounds pork (boneless ribs or pork roast will work great)
- ☐ 3 (12-ounce) cans Coca-Cola (not diet)
- ☐ ¼ cup brown sugar
- ☐ dash garlic salt
- ☐ ¼ cup water
- ☐ 1 can diced green chilies
- ☐ 1 (10-ounce) red enchilada sauce
- ☐ 1 cup brown sugar

Slow Cooker Instructions:

Put the pork in a heavy-duty zip-top plastic bag to marinate. Add about a can and a half of Coke and ¼ cup of brown sugar. Marinate for 4 hours or overnight.

Drain the marinade and put pork, ½ can of Coke, water, and garlic salt in a slow cooker on high for about 3-4 hours or on low for 8 hours. (You want the meat to shred easily, but not be too dry.)

Remove pork from the slow cooker and discard any liquid left in the pot. Shred pork.

In a food processor or blender, blend ½ a can of Coke, chilies, enchilada sauce, and 1 cup brown sugar. If the mixture looks too thick, add more Coke little by little. Put shredded pork and sauce in a slow cooker and cook on low for 2 hours.

Instant Pot Instructions:

Place the pork, ½ can of Coke, water, and garlic salt in the Instant Pot.

Cook on high pressure for 60 minutes for a pork roast, 40 minutes for pork ribs or pork chops. Natural release for 20 minutes. The pork should shred easily after cooking. If still tough, cook on high pressure for another 10-20 minutes.

Discard liquid and shred pork.

Combine the remaining ½ can of coke, chiles, enchilada sauce and brown sugar.

Return pork and add the liquid mixture to the Instant Pot.

Cook on the sauté setting and stir frequently until the sauce is thickened.