

### **ETC TEN SPICE Pulled Pork Carnitas Style**

1 # Pork shoulder  
1 Tbsp. Olive Oil  
2 Tbsp. ETC Ten Spice  
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Orange juice  
Water

Optional Garnish:  
Soft Shell Tortilla  
Tomato Salsa  
Sour Cream

1. Slice Pork shoulder in slices and season with ten spice
2. Place in pot and cover with equal parts orange juice and water.
3. Simmer on medium heat till liquid reduce and cook till pork falls apart