

# Slow Cooker Chocolate Chili Pulled Pork

Servings : 8

Amount	Measure	Ingredient - Preparation Method
3		onion - chopped
4	cloves	garlic - minced
1 1/2	cups	strained tomatoes
1/2	cup	water
1/3	cup	cider vinegar
1/4	cup	chile powder
1/4	cup	fancy molasses
2	tablespoons	dark brown sugar - packed
1	teaspoon	dried oregano
1	teaspoon	ground cumin
1	teaspoon	ground coriander
1/2	teaspoon	salt
1/4	teaspoon	pepper
2	ounces	unsweetened chocolate - chopped
3	pounds	bonless pork shoulder

In slow cooker, combine onions, garlic, tomatoes, water, vinegar, chile powder, molasses, sugar, oregano, cumin, coriander, salt and pepper; stir in chocolate. Add pork, turning to coat.

Cover and cook on low until pork is tender, 6-8 hours.

Transfer pork to bowl. Shred pork. Skim fat from liquid. Stir pork back into liquid.