D: put them in a crockpot with onions, garlic, vinegar, vegetable or beef stock or just water if you don't have any stock, salt & pepper, paprika, a little oregano, a little chili powder. when it's cooked for enough time to fall apart (you've done it enough to know when that is) you take it out and separate it like pulled pork, then you take the fat and cook it in a pan until you have some pork fat in the pan, or cook a few strips of bacon until you have fat in the pan, then you sizzle the pulled pork in the fat until you have some reddish brown crispy edges going, it should be like pulled pork but with crispy browned bits, don't add sauce, if its too dry just add a little bit of the juices from the crockpot but don't sauce it up like you do with the pulled pork

only put the liquid up a quarter to a 3rd of the way up in the crockpot and don't open it during the cooking process so that it cooks evenly, only once in the middle to flip the thing over

use an onion and like 4 garlic lumps

heck you could probably make it just like the pulled pork only with lime instead of sugar and tequila instead of whiskey

I forgot to mention the lime, squeeze a lime out into the crockpot too