**Pork Café Rio Pork and Tomatillo Dressing**

Café Rio Pork

3 lb pork roast

2 C sugar (part brown, part white) (I only use brown)

1 can Coke

1-2 C salsa

Slow cook pork roast in crock pot with a small amount of water added (I buy the large pork from Costco and because it is so big I cook it in a slow oven with no water). Cook until meat shreds easily, about 3 hours. Remove meat from crock pot and drain liquid. Shred meat and put back in the crock pot. Add sugar, coke and salsa; stir to incorporate. Slow cook for an additional 1-2 hours. Serve in tortillas or on salad.

Cilantro Lime Tomatilla

1 pkg. of ranch dressing mix

1 T of Salsa Verde

1/8 t of Tobasco

1/3 bunch of Cilantro

2 cloves of garlic

¾ C mayo

¾ C sour cream

½ C of buttermilk

1 lime, zest and juice

Blend ingredients in blender until smooth.