Slow Cooker Pork Carnitas

3 pound boneless pork butt

1 small onion, cut into 1" pieces

3 strips of orange peel

juice from orange juice

3 strips lime peel

juice from 1 lime

5 cloves garlic, smashed

1 Tablespoon cumin

1 Tablespoon oregano

2 1/2 teaspoons salt

1 1/2 teaspoons pepper

2 bay leaves

2 Tablespoons vegetable oil

Cut pork into 2 inch cubes.

Combine pork, onion, orange peel and juice, lime peel and juice, garlic, cumin, oregano, salt, pepper and bay leaves in slow cooker.

Cook on low 8-10 hours.

Using slotted spoon, remove pork pieces from slow cooker and transfer to another bowl.

Strain remaining juices and solids through a strainer into a separate bowl.

Shred pork with forks. (or fingers.)

Discard strained solids. Heat 1 T. oil in large skillet. Add pork. Pour 1 cup of reserved juices over pork. Cook until liquid nearly evaporates and meat begins to brown.