

## Cinco de Mayo Beef/Pork

- 1 (5-lb.) beef or pork roast
- 1 yellow onion, finely chopped
- 1 T. garlic, minced
- 1 (4-oz.) can diced green chilies
- 1 T. ground cumin
- 2 pkgs. taco seasoning
- 1 tsp. seasoned salt
- 1 c. salsa

Recipe Submitted By: Scott Goodfellow

# RECIPE OF THE MONTH

Preheat oven to 350°. Carve off any excess fat from the roast. Spray a large ovenproof pot (with tight fitting lid) with cooking spray. Place the roast inside and cover. Do not add anything else to the meat or pot. Bake, covered, for 3 hours or until the meat is tender. Remove the meat from the pan and set the pan aside, leaving accumulated liquid inside. Shred the meat once cooled. Return the shredded meat to the pan and add remaining ingredients; stir thoroughly. Cover and refrigerate for up to one week or freeze for up to 3 months. Serves 15-20.

**Note:** This meat is great for tacos, burritos, enchiladas, scrambled eggs, or just about any dish you like. The recipe easily doubles or triples for large crowds.

**Created By:** Crown Garden Club

**From:** Coronado, CA

**Proceeds Support:** Crown Garden Club

**Gross Sales:** \$9,900

### Special Features:

*Coronado Cooks* was created by the Crown Garden Club to capture some of the recipes used by members over the decades. Their custom, tabbed dividers truly represent their community with artwork by local artists. Their original category titles add an element of fun as you search through sections called "Who Says Men Can't Cook?" and "I'm Always Asked for this Recipe." The funds raised by this cookbook were contributed toward local civic beautification, reforestation, and scholarships for students interested in studying horticulture and/or landscaping. This cookbook demonstrates how far a little extra thought and creativity can go towards creating a beautiful cookbook.

