Cafe Rio Sweet Pork Copycat Recipe

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Unlock the secret to replicating the mouthwatering magic of Cafe Rio's Sweet Pork with this easy tried-and-true copycat recipe!

Prep Time	Cook Time	Marinating Time	Total Time
15 mins	10 hrs	4 hrs	14 hrs 15 mins

Course: Dinner, Main Course Cuisine: Mexican/Spanish Keyword: Cafe Rio Sweet Pork Recipe
Servings: 30 Calories: 395kcal Author: Erica Walker

Ingredients

- 6 pounds pork (boneless ribs or pork roast will work great) 4
- 9 (12-ounce) cans Coca-Cola (not diet) 6
- 0.75 cup brown sugar 1/2 cup
- dash garlic salt
- 0.75 cup water 1 1/2 cup
- 3 can diced green chilies 2
- 3 (10-ounce) red enchilada sauce
- 3 cup brown sugar 2

Instructions

1. Put the pork in a heavy-duty zip-top plastic bag to marinate. Add about a can and a half of Coke and ¼ cup of brown sugar. Marinate for 4 hours or overnight.
2. Drain the marinade and put pork, ½ can of Coke, water, and garlic salt in a slow cooker on high for about 3-4 hours or on low for 8 hours. (You want the meat to shred easily, but not be too dry.)
3. Remove pork from the slow cooker and discard any liquid left in the pot. Shred pork.
4. In a food processor or blender, blend ½ a can of Coke, chilies, enchilada sauce, and 1 cup brown sugar. If the mixture looks too thick, add more Coke little by little. Put shredded pork and sauce in a slow cooker and cook on low for 2 hours.