

Pomegranate Pork Tacos



What you need:

- 2 pounds pork short ribs
- Salt and pepper to taste
- 4 tbsp canola oil
- 1 cup finely chopped white onion
- 4 cloves finely chopped garlic
- 2 cups of pomegranate juice
- 1 ½ cups of red wine
- Tsp dried rosemary

To make:

Preheat the oven for 350 degrees Season the ribs with some salt and pepper. Heat up 3 tbsps of oil in a casserole dish over medium heat. Add the meat and cook until it is browned on each side. Remove the meat and set aside. Add the remaining oil to the pan and cook the onion until soft, then add in the garlic. Next, pour in the wine and pomegranate juice. Stir well. Return the meat to the pan and add the rosemary. Cover and simmer. With the lid on, place the pan in the oven and bake for 90 minutes. Remove the lid and cook for another 30 minutes. Remove from the oven and shred the meat. Serve the meat on taco shells with your favorite toppings.