

pulls apart easily with a fork, approximately 3 1/2 hours total. Add the remaining olives and remove from the heat.
If the pork was tied, remove the strings. Break the meat apart into small chunks using two forks.

Serve hot.

NOTE If you desire a thicker sauce, remove the pork from the liquid, set it aside, and cover it until ready to serve. Ladle about 1/4 cup of the cooking liquid into a bowl, being careful to remove only the liquid. Add 1 1/2 tablespoons all-purpose flour and whisk to combine. Pour the liquid back into the pan, whisking to combine. Increase the heat to bring the sauce to a boil. Boil the sauce until it thickens to a gravylike consistency, stirring frequently, about 5 minutes.