

Tacos de Carnitas



Pulled Pork Tacos (Makes about 4-6 servings)

3 lbs. boneless pork butt or shoulder

1 TBSP kosher salt

1 medium orange

¼ white onion

4 cloves garlic

2 bay leaves

2 ½-inch pieces of Mexican cinnamon, optional

¼ cup vegetable oil

→Adjust oven rack to middle position and preheat oven to 275°F.

→Cut the pork into 2-inch cubes. Season the chunks with salt. Place in a 9 x 13" baking dish. The pork should fill the dish with no spaces.

→Slice the orange into quarters and squeeze juice over pork. Nestle orange pieces into casserole. Split the onion quarter into separate pieces and nestle the pieces throughout the pork.

→In addition, nestle the garlic cloves, bay leaves, and cinnamon stick pieces in the casserole.

→Pour vegetable oil over the meat. Cover the dish tightly with aluminum foil and place in the oven. Cook for about 3 ½ hours. The pork will be extremely tender.

→Remove orange peel, onion, garlic, bay leaves, and cinnamon stick. Discard.

→Remove pork from dish and place on a cutting board to cool. Pour the liquid into a liquid measuring cup. Let sit for 10 minutes. The fat will separate itself from the cooking liquid.

→Shred pork into large chunks with fingers or two forks. Skim the fat off the surface of the cooking liquid and pour over top of the shredded pork.

→You can serve the pork at this point in time. You can also crisp it up. Simply place on a pan about 4-inches under a high broiler. Broil for 6 minutes.

To Serve

Corn tortillas (heated and stored in a tortilla warmer)

Lime wedges

Chopped cilantro

Chopped onion (optional)

Salsa of your choice

NOTES:

- If you are trying to cut back on fat, I have found that it is not absolutely necessary to add the skimmed fat back to the pork. Simply serve the carnitas immediately (without the added fat), and they will be moist.
- When serving a large group of people, it is hard to maintain the warmth of the tortillas (even with a tortilla warmer). So, I usually place the tortillas in a cloth warmer and then I place the warmer in a cooler and close the lid. This maintains their temperature and pliability for a much longer period of time.
- I recommend serving these carnitas with a creamy green salsa.
- Carnitas will reheat well in the microwave or you can crisp them up in a frying pan on the stove.

Recipe Source: Adapted from Serious Eats