

Carnitas

Ingredients

4 -5 lbs.	Pork shoulder, boneless
3 T	Garlic, dried minced
1 T	Salt
1 tsp	Cumin
1 tsp	Chili powder
1 tsp	Black pepper
1 tsp	Oregano
1/4 tsp	Cinnamon
1/2 tsp	Cayenne pepper
2 limes	Fresh lime juice
1/2 cup	Orange juice
12 oz	Beer (lager or bock)
1/2 cup	Salsa

Method

1. Combine the seasonings and rub onto the pork.
2. Combine the juices, beer, and salsa.
3. Place the pork in a Dutch oven and pour the liquid over.
4. Start the cooking process by bringing the liquid to a boil on the stovetop. Cover and place the Dutch oven in a 375° oven.
5. Cook for 2-3 hours until the meat is fork tender and falling apart. Check the meat after an hour.
6. If the meat looks dry add 1/2 cup water.
7. Once cooked remove the meat and shred with forks.
8. Place on foil lined sheet pan and broil for 5-10 minutes until the edges begin to brown.
9. Serve with tortillas, cheddar or queso cheese, avocado, tomato, cilantro, and sour cream.
10. This makes quite a bit so you can have leftovers to freeze or enjoy with a crowd.
11. Or start with 2 lbs. pork and use half of remaining ingredients.

Food Safety Reminders



Wash hands with soap and water before starting.
Wash anything that touches raw meat or eggs.
Gently scrub produce under running water.

Use separate cutting boards for meat and produce.
Wear gloves when handling ready to eat foods.
Follow proper cook-to and holding temperatures.

Notes

This can also be cooked in a slow cooker if you have a large enough one. There should be enough room for the liquid to surround the meat. Cook on low for 8 hours.

Pork shoulder will produce better carnitas than pork loin. You can trim some of the fat cap from the shoulder, but the fat marbling creates flavor. If the shoulder is not boneless, remove the blade.