

Carnitas

Mexican · Main Course · Hard · 165 min total · Serves 8

Slow-braised pork shoulder rendered crispy on the outside, tender inside.

Ingredients

- 3 lb pork shoulder
- 0.25 cup lard or oil
- 1 halved orange
- 1 quartered onion
- 4 cloves garlic
- 1 tsp cumin
- 0.5 tsp oregano
- 1.5 tsp salt

Method

1. Season pork. Place in Dutch oven with all ingredients.
2. Add orange halves, cover, braise 2.5-3 hours at 325°F.
3. Uncover, increase heat 15-20 min to crisp.
4. Shred, serve with tortillas and salsa.

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