

JEREMY'S PORK CARNITAS

MEXICAN SLOW COOKED PULLED PORK

INGREDIENTS

- 4lb boneless pork butt, fat trimmed and cut into 2-inch cubes
- 1 ½ tsp salt
- ¾ tsp pepper
- 1 tsp ground cumin
- 1 onion, peeled and halved
- 2 bay leaves
- 1 tsp dried oregano
- 2 Tb fresh lime juice
- 2 C water
- 1 medium orange, juiced and keep the spent halves

INSTRUCTIONS

1. Adjust oven rack to lower middle position and heat to 300 degrees. Combine all the ingredients in a large Dutch oven. Bring the mixture to a simmer over medium-high heat, uncovered. Once it simmers, cover pot and transfer it to the oven. Cook until the meat falls apart with a fork, for about 2 hours.
2. Remove the pot from the oven and turn on the broiler. Use a slotted spoon to remove the meat from the pan and place it on a large foil-lined jelly roll pan. Strain the cooking liquid. Place cooking liquid in a small pot over high heat on the stove and boil until it thickens and syrupy, about 30 minutes. Yield is about 1 cup
3. While the liquid is reducing, use a couple of forks to pull each cube of pork into bite sized pieces. Once the liquid has reduced, gently fold in the pieces of pork into the pot. Try not to break up the pork any further. Give it a taste and add additional salt and pepper.
4. Spread the pork back onto the foil lined pan and spread the meat around in a single layer. Place the jelly roll pan on the lower middle rack of the oven and broil until the top of the meat is browned and edges are slightly crisp, for around 8 minutes (keep an eye on the pork as everyone's ovens are different). Using a wide metal spatula, flip the pieces of meat and broil the other side until well browned and edges are slightly crisp for another 8 minutes or so. Serve immediately in a tortilla with all your favorite toppings.

Essential & Traditional Toppings

- **White Onion:** Finely diced for sharp crunch.
- **Cilantro:** Freshly chopped for aromatic flavor.
- **Lime Wedges:** Essential for a bright, acidic squeeze.
- **Radishes:** Thinly sliced for extra crispness.

Salsas & Heat

- **Salsa Verde:** Tangy tomatillo salsa pairs perfectly.
- **Pickled Red Onions:** Tangy and acidic to cut through the fat.
- **Salsa de Arbol or Molcajete:** Spicy red salsa.
- **Jalapeños:** Raw or pickled for heat.

Creamy & Cheesy

- **Queso Fresco or Cotija:** Crumbled mild or salty cheese.
- **Avocado/Guacamole:** Creamy slices or dips.
- **Mexican Crema or Sour Cream:** A cooling drizzle.

Fruit & Unique Toppings

- **Pineapple Salsa:** Pairs well with the savory, rich pork.
- **Corn Salsa:** Adds sweetness and crunch.
- **Shredded Cabbage:** For a light, crunchy texture.

Best Combinations

- **Classic Street Style:** White onion + Cilantro + Lime + Salsa Verde.
- **Bright & Tangy:** Pickled Red Onion + Cotija Cheese + Radish.
- **Rich & Creamy:** Guacamole + Sour Cream + Cotija