

Quick Steps

Pork Carnitas



Prep Time

1 hrs

Cook Time

3-3.5 hrs

Total Time

4 hrs 30 mins

Servings: 16

Ingredients

- 5 lbs Pork Shoulder
- 2 tbsp Vegetable Oil
- 2 tsp Salt
- 2 tsp Ground Black Pepper
- 2 tbsp Chili Powder
- 1 tbsp Cumin
- 1 tsp Cayenne Pepper
- 2 tbsp Smoked Paprika
- 2 Garlic cloves
- 2 Bay Leaves
- 1 Bottle of Beer
- 2 Oranges, zested and juiced
- 1 Cup Chicken Stock
- 16 Corn Tortillas (taco size)

Instructions

1. Spice Rub - Mix salt, black pepper, chili powder, cumin, cayenne pepper, and paprika in a small bowl.
2. Cube pork shoulder into 2 -3 inch pieces.
3. Coat all sides of the pork in the spice rub.
4. Preheat oven to 350°
5. Heat vegetable oil in Dutch oven
6. Sear Pork in batches and set aside
7. Deglaze with Beer
8. Add garlic, bay leaves, orange zest and orange juice
9. Add pork back in and chicken broth
10. Cover and bake for 3 - 3.5 hours
11. Shred pork
12. Crisp under broiler for a few minutes before serving