



Pork Chicharron or Carnitas

5 pounds pork shoulder, cut into large cubes

8 large garlic cloves, minced

2 – 3 tablespoons ground cumin

Salt & Pepper

1 bottle beer (not dark ale)

- Generously salt the pork.
- Add the garlic and cumin and mix pork, making sure it is all seasoned well.
- Season with pepper.
- Place pork in a braising pan and add the beer.
- Bring to a boil, cover and reduce heat.
- Braise for 2 hours. Uncover and cook for an extra 30 minutes, until all the liquid is gone.
- Continue cooking pork so that it crisps in it's own fat.
- Make sure to stir it often so as to prevent it from sticking to the bottom of the pan.
- Serve crisped pork with warm hominy or tortillas, rice and beans.
- Enjoy!