

# Pork Carnitas Tacos

6 pounds pork shoulder bone in (you will have a lot left over for other meals or freezing)  
1 tablespoon cumin  
1 tablespoon paprika  
1/2 tablespoon garlic powder  
3 cups orange juice  
2 cups milk  
4 garlic cloves — smashed  
3 bay leaves  
1 cup lard  
Salt & Pepper  
Oil

Place the pork on a cutting board and season generously with salt and pepper. Add the rest of the dry spices and drizzle with some oil. Rub the roast with the spices until all the meat is coated. Allow the pork to sit at room temperature for at least 20 minutes, until it is no longer chilled.

Preheat your oven to 325 F (163 C).

Place the pork in an oven proof pot. Add the liquid, the garlic and the bay leaves. Slather the lard on top of the roast.

Cover the pot and place it in the oven for 4.5 to 5 hours. Remove from the oven and flip the meat so that the top sits in the liquid until it cools down a bit. Remove from the pot and shred with two forks or your hands.

## FOR THE SALSA RANCHERA:

4 guajillo peppers  
12 chile arbol  
4 tomatillo — husked and washed  
1 large or 2 smaller Roma tomatoes  
2 garlic cloves + 1 small onion to finish the salsa  
a handful of cilantro  
1 small piece of white onion  
1/4 teaspoon cumin  
Salt

Wash the dry chili pods very well. Remove the stems and some of the seeds. Place them in a pot with the tomatillo, tomato and garlic cloves. Cook for about 20 minutes, until the tomatillos are no longer bright green and the chilies have softened.

Place the chilies, tomatillo, cooked garlic and tomato into the blender. Add about 1/2 cup of the cooking liquid. Add the small raw garlic clove, the onion, cilantro, cumin and salt.

Make sure your ingredients are not excessively hot before blending or could explode out of the top of your blender. Blend it all until you have a smooth salsa. If your blender is not high powered, you will have to strain the salsa to get rid of little tiny pieces of guajillo skin. If it is high powered no need to strain.

Cool down completely and store in the fridge for up to two weeks.

#### FOR THE TACOS:

16 corn tortillas

Carnitas

chopped white onion

chopped cilantro

Salsa Ranchera

Lime wedges on the side

Heat the amount of meat that you are going to use in a skillet. Allow the pork to crisp a bit.

Place a tortilla on a dry skillet and cover with a second one. Flip a few times. By warming them in twos you are allowing the middle to steam a bit and soften, while the outside get a little browned.

Double up your warm tortillas and add as much pork as you would like in the middle. Top with chopped onion and cilantro. Add salsa Ranchera and enjoy with lime wedges on the side.