



CARNITAS DE PUERCO

Pork Carnitas

Yields 3.5 lb /1.5 Kilo

This is a recipe from Chef Ana's Whole Hog Week where guests get a real experience from snout to tail. Make time-honored traditional dishes like this and learn all of the cuts! Two weeks per year usually in March and October.

Carnitas are usually done by a professional as it takes time, is made in big batches, requires a lot of lard, and is a street meal. Taquerias that make carnitas are usually all they make. This is my homemade version, and when I make it, it is for a party. My favorite kind of carnitas taco has pork stomach, which is soft and flavorful and is a great way not to be wasteful when we butcher our pig for Whole Hog Week.

INGREDIENTS

453 g	1 lb	pork shank
453 g	1 lb	pork butt
453 g	1 lb	pork leg
453g	1 lb	pork ribs
	1	pork stomach, optional
150 g	1	white onion, quartered
12 g	4	garlic cloves, peeled
2 L	8 cups	orange juice
60 g	4 Tbsp	sea salt
30 g	2 Tbsp	freshly ground black peppercorns
1 kg	2.2 lb	pork lard

ACCOMPANIMENT INGREDIENTS

150 g	1	white onion, finely chopped
	1 bunch	cilantro, finely chopped
	10	limes
1 kg	2.2 lb	corn tortillas

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PREPARATION

Meat pieces should be cut to more or less the same size. I cut them to the size of the whole shanks. Keep the pieces big so they can retain some moisture. If you can, place meat in a bowl the night before you cook the carnitas and marinate overnight with onion, garlic, orange juice, salt, and black pepper.

The following day, preheat the oven to 500 F/260 C. Place the meat with the marinade and lard in a heavy pan or skillet large enough to hold all the meat on the bottom without overcrowding. Cover with a lid or aluminum foil. Put in the oven for 1 hour. Reduce heat to 350 F/175 C and cook for another 5 hours or until the meat is tender and golden.

If the meat needs more color when you remove it from the oven, place it on the stove and cook for a few more minutes. It should have some crispy parts. Place the meat in a colander and drain for a few minutes before cutting for tacos. Serve with chopped onion, cilantro, limes, corn tortillas, and your favorite taco salsa.

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