

## Traditional Mexican Carnitas



### Ingredients:

- 3 to 3.5 lbs Pork (Boston) Butt
- 4 tsp kosher Salt
- 1 lb good Lard (not the hydrogenated stuff)
- 2 tsp Mexican Oregano
- 1 tsp Cumin
- ½ tsp black Pepper
- 5 Cloves
- 1 Orange
- 1 Onion
- 5 cloves of Garlic
- 2 Bay leaves
- 5 oz evaporated Milk
- ½ cup Water
- 6 oz Mexican Coke

### Directions:

Cut the pork butt into large chunks.  
Cover in kosher salt overnight in the fridge.  
Melt the lard in a large pot over medium heat.  
You only need enough lard to cover 80% of the pork- it does not need to be fully submerged.  
For 3 to 3.5 lbs of pork butt in a 10" pot, you'll need 1 lb of lard.  
Add the pork butt chunks and leave it for 20 minutes, picking up each piece occasionally to make sure the bottom does not stick/burn.  
Adjust the heat to medium low if it starts to brown too quickly.  
The temp should be around 250°.  
After 20 minutes, flip over and repeat on the other side.  
Don't worry if your pork doesn't look like it's getting enough color.  
You don't want them brown TOO much or the outer layer will be too tough.  
It will take on more color after you add the coke.  
Next reduce the heat, then add the onion, garlic, black pepper, cumin, Mexican oregano, cloves, and bay leaf, juice of an orange, the peels, water, & evaporated milk.  
Slow cook for 1½ hours between 200-220°.  
Add Mexican coke and slow cook for another 20 minutes.  
Remove from pot and let it cool.  
The pork chunks should be so tender that you can see them jiggle when handling.  
Shred the meat easily with 2 forks and serve.