

Idiot's Kitchen Recipe – Carnitas

Recipe from www.idiotskitchen.com – Adapted from Roberto Santibanez



Ingredients:

- ½ medium onion, roughly chopped
- 6 garlic cloves, peeled
- 1 Tablespoon oregano (Mexican oregano, if available)
- 1 Tablespoon salt
- ½ cup water
- 4-5 pound Pork Shoulder (Boston Butt) roast, trimmed and cut into 3 inch chunks
- 1 cup coca cola
- 3 bay leaves
- ½ orange, cut into wedges
- Freshly ground black pepper

Preheat the oven to 450 degrees.

Place ½ of a medium onion that has been roughly chopped and 6 cloves of peeled garlic in a blender. Add 1 Tablespoon oregano, 1 Tablespoon salt, and ½ cup water and blend until fairly smooth.

Trim about half of the fat off of a 4-5 pound Boston Butt pork shoulder roast. If the roast has a bone, cut the meat into 3 inch chunks away from the bone. Discard any of the trimmed fat and bones and place the meat in a large, oven proof pot. Season the meat with freshly ground black pepper and pour the blended onion mixture over the top. **Note: this will completely blacken the inside of your pot.**

Pour 1 cup of coke over the meat and stir to submerge the meat in the liquid. Add 3 bay leaves and ½ of a large orange that has been cut into wedges. Cover with a lid or 2 layers of foil and cook for 1½-2 hours at 450 degrees. After about 90 minutes check the pot and if the liquid has almost cooked away, remove and discard the oranges and bay leaves. Return the pot **uncovered** to the oven and cook, stirring occasionally to brown the meat, another 10-15 minutes more.

Serve in flour or corn tortillas with pico de gallo or salsa, queso fresco, avocados, or your other favorite southwestern sides.

Serves 4.