
Milk Braised Carnitas

PREP TIME: 45 MIN ♦ COOK TIME: 3 HOURS

DIFFICULTY: EASY ♦ SERVINGS: TOO MUCH

INGREDIENTS

2.5 lbs Pork Shoulder
(aka Pork Butt)
1 TBSP Cumin
3 TBSP Kosher Salt
Neutral Oil, such as Canola

1 Yellow Onion
1 Bulb Garlic
1 Bunch Cilantro Stems

2 Large Oranges
1 Cup Whole Milk
1 Cup Broth

Taco Fixins:

Tortillas, Avocado, Lime, Hot Sauce, etc.

DIRECTIONS

- 1.** Cut meat into baseball sized chunks, place in a large bowl and rub with spices and kosher salt. Use more or less depending on the weight of your pork shoulder. Set aside.
- 2.** Set a dutch oven over medium-low heat with a drizzle of neutral oil.
- 3.** Roughly chop onion, peel garlic, and cut stems from cilantro. Save the leaves for topping tacos with. Place everything else in a food processor and blend. Set aside.
- 4. Preheat the oven to 300 degrees Fahrenheit.**
- 5.** Working in small batches so you don't overcrowd, sear each side of pork in the dutch oven for 3-4 minutes, until nicely browned. When finished, set meat back in bowl and move on to the next batch.

◆ DIRECTIONS, CONT. ◆

6. After all meat has been seared off and set aside, add the blended veggies to the dutch oven and cook over medium-low heat until until no longer watery.
7. Meanwhile, zest the oranges and juice them into a measuring cup.
8. Add juice, broth and milk to the blended veg along with any desired spices (sometimes I like to throw in a few dashes of smoked paprika or ground arbol).
9. Add the seared meat to the pot, cover with a lid and cook for 3 hours until impossibly tender.
10. Remove meat from the pot with tongs, place on a cutting board and shred using two forks. **Before serving:** *Place shredded meat in a pan or sheet tray with some of the braising liquids. Simmer over medium-low heat, or cook under the broiler until the liquid has evaporated and the ends are nice and crispy.*
11. Serve with charred corn tortillas or flour tortillas, and all the good stuff.

Notes:

- *If you're lazy like me, or if your meat chunks are odd shaped, you can just sear the two largest sides of the pork butt and call it a day.*
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