

# QUICK (OR NOT SO QUICK) CARNITAS

**PREMADE: 1 PACKAGE OF TRADER JOE'S PREPARED CARNITAS**

## **INGREDIENTS:**

**6-7 LBS. BONELESS PORK SHOULDER, 1 CUP ORANGE JUICE  
JUICE OF 1/2 LIME, 5-6 LARGE GARLIC CLOVES-CRUSHED  
2 TABLESPOONS GROUND CUMIN, 1 TEASPOON HIMALAYAN SALT  
1 CHILE IN ADOBO-CHOPPED, 1 TEASPOON SWEET PAPRIKA  
2 CUPS WATER, 3 TABLESPOONS RED WINE VINEGAR  
1 TABLESPOON HONEY, 1 MEDIUM RED ONION-SLICED THIN  
1/2 TEASPOON FINE SEA SALT  
1 PACK OF YOUR FAVORITE SOFT SHELL TORTILLAS (CORN OR FLOUR)  
1 TABLESPOON OLIVE OIL**



## **INSTRUCTIONS:**

**PLACE THE PORK IN A LARGE DUTCH OVEN OR HEAVY POT.  
ADD THE ORANGE JUICE, LIME JUICE, GARLIC, CUMIN, SALT, CHILE IN  
ADOBO AND ENOUGH WATER TO JUST BARELY COVER THE MEAT.  
BRING THE POT TO A BOIL AND THEN REDUCE THE HEAT TO A SIMMER  
~SIMMER UNCOVERED FOR TWO HOURS~**

**DON'T TOUCH THE MEAT!**

**AFTER TWO HOURS, INCREASE THE HEAT TO MEDIUM-HIGH AND  
WHILE OCCASIONALLY STIRRING AND TURNING THE PIECES,  
CONTINUE TO COOK FOR ABOUT 45 MINUTES, OR UNTIL ALL OF THE  
LIQUID HAS EVAPORATED, LEAVING ONLY THE RENDERED PORK FAT.  
LET IT SIZZLE IN THIS FAT LONG ENOUGH TO BROWN AT THE EDGES,  
TURNING PIECES GENTLY (THEY'LL BEEAGER TO FALL APART), ONLY  
AS NEEDED. WHEN PORK HAS BROWNED ON BOTH SIDES, IT'S  
READY. ADJUST SEASONINGS TO TASTE.**