

RECIPE CARD

CARNITAS

INGREDIENTS:

- 3-4 LB PORK SHOULDER
- 1 CUP ORANGE JUICE
- 0.25 CUP LIME JUICE
- 1 TBSP SALT
- 2 TBSP ACHIOTE PASTE
- 4 GARLIC CLOVES (ROUGH CHOP)
- 1 TBSP OREGANO
- 1 STICK OF CINNAMON
- 1 QUART CHICKEN STOCK

DIRECTIONS:

1. TRIM PORK AND CUT INTO LARGE PIECES (~4)
2. PLACE ALL INGREDIENTS EXCEPT PORK TOGETHER AND BLEND
3. PLACE PORK IN PAN AND POUR SAUCE OVER (SHOULD COVER PORK)
4. LET SIT FOR 24 HOURS
5. COOK AT 275 °F FOR 4 HOURS OR UNTIL TONGS WILL SHRED PIECES

**CAN BE DONE IN INSTAPOT OR CROCK POT*

INSTAPOT: COOK ON HIGH PRESSURE FOR 45 MINUTES THEN LET PRESSURE RELEASE NATURALLY FOR 20 MINUTES
CROCK POT: COOK FOR 4-6 HOURS ON HIGH OR 8-10 HOURS ON LOW