

PORK CARNITAS TACOS

ingredients:

- 1½ tablespoons chili powder
- 1 tablespoon ground cumin
- 1 tablespoon kosher salt
- 2 teaspoons dried oregano
- 1 teaspoon onion powder
- ½ teaspoon ground black pepper
- 3 pounds boneless pork butt or shoulder roast
- 4 cloves garlic minced
- ¼ cup fresh lime juice (from 2 limes)
- ½ cup low-sodium chicken broth
- 1 cup Sendik's Fresh Squeezed Orange Juice
- 1½ cups beer
- 2 tablespoons olive oil or butter
- ½ onion chopped

directions:

1. Preheat oven to 325°F.
2. In a small bowl, combine the chili powder, cumin, salt, oregano, onion powder, and pepper.
3. Pat the roast dry with a paper towel and then rub the seasoning mixture over the entire pork roast.
4. In a medium bowl, whisk together the garlic, lime juice, chicken broth, orange juice, and beer, set aside.
5. Heat the oil in a large Dutch oven over medium-high heat. Place the roast into the pot and sear it on all sides until brown and crisp. Remove the roast to a plate and set aside.
6. Reduce heat to medium and add in the onion. Sprinkle with salt to taste. Cook down the onion for 3-4 minutes or until tender. Add the citrus beer mixture to the onions using a wooden spoon to scrape up the brown bits from the bottom of the pot.
7. Add the roast back to the pot and bring the mixture to a boil. Cover the pot and place in the oven for 3-4 hours until the roast is fork tender and falls apart easily.
8. Lightly shred the meat and then transfer it to a large sheet pan. Drizzle some of the cooking liquid over the shredded pork. Broil the meat for 4-6 minutes until the edges are crispy. Assemble tacos with pork, and your favorite toppings, such as Sendik's guacamole, Pico de Gallo, crema and queso fresco.

Enjoy!

