

PORK CARNITAS



Ingredients:

1	Tablespoon	Lard (or shortening)
3	Cloves	Garlic, minced
1	Teaspoon	Dried Mexican Oregano
1	Teaspoon	Dried Cilantro (or epazote)
1	Teaspoon	Ground Coriander
1	Teaspoon	Ground Cumin
½	Teaspoon	Toasted Cumin Seed, ground
1	Pound	Cooked Pork Butt, shredded
2	Small	Limes, zested & Juiced
		Salt & Pepper to taste

Directions:

1. Melt lard in large sauté pan. Add garlic, spices and lime zest. Sauté for 1 minute.
2. Add lime juice and stir to incorporate. Simmer for 1 – 2 minutes.
2. Add pork and sauté, stirring frequently until juice dissipates and pork has heated through and begins to crisp on the edges.
3. Salt & pepper to taste. Remove from heat and portion onto flour or corn tortillas, along with toppings of your choice.