

Carnitas

<http://userealbutter.com/2010/06/07/carnitas-recipe/>
from [*The Border Cookbook*](#)

4 garlic cloves
2 tsps cumin seeds, toasted
2 tsps dried oregano, preferably Mexican
1 tsp salt
1/2 tsp black pepper, freshly ground
2 chiles de árbol or cayennes
2 1/2 lbs. pork Boston butt, cut into bite-size cubes
1/4 cup lard or vegetable shortening (I used vegetable oil, call me a wimp)
1/4 cup milk

Blend in a food processor or mash with a mortar and pestle the garlic, cumin seeds, oregano, salt, pepper, and chiles. Place the pork cubes in a medium bowl and mix in the spices until the pork is evenly coated. Let sit at room temperature for a half hour. Warm the fat (lard, shortening, or oil) in a large deep, heavy pan over medium high heat. Add the pork and sear the meat. Reduce the flame to barely simmering and cover the pot. Let the pork simmer for an hour, giving it a stir every 20 minutes or so. Remove the cover from the pan and stir in the milk. Increase the flame to medium-high and simmer until the liquid has evaporated. There will be a lot of browning on the bottom of the pan – scrape that up and stir it in (that is the GOOD stuff). After 15 minutes, the meat should be browned and lightly crisped on the outside, yet moist and tender inside. Serve hot (I like mine in tacos). Serves 6.