

Pork Carnitas

Serves: 10-12 people | **Cook Time:** 4 hours | **Difficulty:** Medium

Equipment Needed:

- 12-inch Dutch oven with lid
- 2 forks for shredding
- Sharp knife and cutting board
- Tongs for handling meat

Ingredients:

Ingredient	Amount	Notes
Pork shoulder	4-5 lbs	Boston butt, bone-in
Orange juice	1 cup	Fresh-squeezed preferred
Lime juice	1/2 cup	Fresh squeezed
White onion	1 large, quartered	Thick pieces
Garlic	8 cloves, smashed	Whole cloves
Bay leaves	3	Remove before serving
Cumin	2 tbsp	Ground
Oregano	1 tbsp	Mexican preferred
Salt	3 tbsp	Coarse kosher
Black pepper	1 tbsp	Coarsely ground
Vegetable oil	2 tbsp	For searing
Corn tortillas	20 small	For serving
White onion	1 medium, diced	For garnish
Cilantro	1 cup, chopped	For garnish
Lime wedges	For serving	Fresh cut

Complete Cooking Steps:

Step 1: Set up and Season Pork

Set up 25 coal sets, with 10 on top and 15 on bottom, to achieve a temperature of 400°F.

Rub the pork shoulder all over with the spice mixture, massaging it into the meat. Let it rest for 10 minutes to allow the ingredients to penetrate.

Step 2: Sear and Add Liquid

Add quartered onion, smashed garlic, bay leaves, orange juice, and lime juice.

Liquid should come about halfway up the pork.

Step 3: Long Slow Braising

Reduce the heat to 16 coals for a 325°F gentle braise.

Add more liquid during cooking if needed to prevent burning.

Step 4: Shred and Crisp

Remove pork from the pot and shred into bite-sized pieces using two forks, discarding any large fat pieces.

Increase the heat to 22 coals and cook uncovered for 15-20 minutes, stirring occasionally, until the edges are crisp and golden brown.

Step 5: Final Assembly and Serve

Remove the bay leaves and savor the aroma of the carnitas.

Serve hot in warm tortillas with the fresh crunch of diced onion, chopped cilantro, and the zesty pop of lime wedges.

Serving Suggestions:

- Perfect for taco night at camp
- Serve with Mexican rice and beans
- Great over salads or in bowls
- Authentic Mexican street food experience