

Skip the Takeout - These Homemade Carnitas Beat Anything from a Food Truck

3 lbs pork shoulder, cut into 2-inch cubes



TIME
15 min

METHOD
Slow cooker

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INGREDIENTS

- 3 lbs pork shoulder, cut into 2-inch cubes
- 1 onion, chopped
- 4 cloves of garlic, minced
- 1 jalapeno, seeded and chopped
- 1 tbsp cumin
- 1 tbsp oregano
- 1 tbsp chili powder
- 1 tsp salt
- 1 tsp black pepper
- 1 cup orange juice
- 1/4 cup lime juice
- 1/4 cup vegetable oil

DIRECTIONS

1. In a large bowl, mix together the pork, onion, garlic, jalapeno, cumin, oregano, chili powder, salt, and pepper.
2. Add in the orange juice and lime juice, and mix until all the ingredients are well combined.
3. Cover the bowl with plastic wrap and let it marinate in the fridge for at least 2 hours, or overnight for best results.
4. In a large pot or : Dutch oven, heat the vegetable oil over medium-high heat.
5. Add in the marinated pork and cook until browned on all sides, about 5-7 minutes.
6. Reduce the heat to low and let the pork simmer for 3-4 hours, stirring occasionally.
7. Once the pork is tender and easily shreds with a fork, remove it from the pot and place it on a baking sheet.
8. Using two forks, shred the pork into smaller pieces.
9. Place the shredded pork back into the pot and let it cook for an additional 30 minutes to absorb the remaining juices.
10. Remove from heat and serve hot.
11. Pro : Tip: For a crispy and caramelized texture, place the shredded pork on a baking sheet and broil it in the oven for 5-7 minutes before serving.

TIPS FOR SUCCESS

For a spicier kick, leave the seeds in the jalapeno or add in some crushed red pepper flakes.

For a healthier option, use lean pork loin instead of pork shoulder.

For a smokier flavor, add in a chipotle pepper in adobo sauce to the marinade.

Leftover carnitas can be used in tacos, burritos, quesadillas, or even on top of a salad for a delicious and easy meal.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/skip-the-takeout-these-hOMEMADE-carnitas-beat-anything-from-a-food-truck/>