



# IP Carnitas

**Source:** adapted from *gimmisomeoven* Bob and Robin Young, Boise, ID

*The Captain's Shack* 5 May 2020

**Prep:** 5 min      **Cook:** 55 min      **Total:** 1 hr

**Servings:** 6-8

## Ingredients - Carnitas:

1 (4-5 pound) lean Pork Roast, cut into 2-inch chunks and trimmed  
fine Celtic Sea Salt and freshly ground Tellicherry Black Pepper

1 T Avocado Oil or Olive Oil

1 batch Mojo Sauce, see below

**Serving:** chopped fresh cilantro, diced white or red onion, and/or fresh Salsa

## Ingredients - Mojo Sauce:

1½ c Dark Mexican Beer

1 head of Garlic, cloves separated, peeled and minced

¾ c fresh Orange Juice

¾ c fresh Lime Juice

1 T dried Mexican Oregano

2 t ground Cumin

1½ t fine Celtic Sea Salt

¼ t freshly ground Tellicherry Black Pepper

## Directions - Carnitas:

In a medium mixing bowl, whisk together the mojo sauce ingredients until combined. Set aside until ready to use.

Season pork chunks on all sides with salt and pepper. Click the “Sauté” setting on the Instant Pot. Add the oil, followed by half of the pork, and sear — turning every 45-60 seconds or so — until the pork is browned on all sides. Transfer pork to a separate clean plate, and repeat with the remaining pork, searing until it has browned on all sides. Press “Cancel” to turn off the heat. Pour in the mojo sauce, and toss briefly to combine with the pork. Close lid securely and set vent to “Sealing”. Cook on high pressure for 30 minutes, followed by a natural release, about 15 minutes.

Set the oven broiler to high heat. Remove the lid of the Instant Pot. Shred the pork with two forks. Then transfer it with a slotted spoon to a large baking sheet. Spoon about a third of the leftover juices evenly on top of the pork and toss to combine. Broil for 4-5 minutes, or until the edges of the pork begin browning and crisping up. Remove the baking sheet from the oven, then half of the remaining juices from the Instant Pot evenly over the pork and toss to combine. Broil for an additional 5 minutes to get the meat even more crispy. Remove baking sheet from the oven, then ladle the remaining juices over the pork, and toss to combine.

Sprinkle with chopped fresh cilantro, then serve warm in tacos, burritos, salads, or whatever sounds good to you! Or, refrigerate pork in a sealed container for up to 3 days, or freeze for up to 3 months.



## Pineapple Salsa

Bob and Robin Young, Boise, ID The Captain's Shack

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**Prep:** 10 min

### **Ingredients:**

2½ c finely diced fresh Pineapple

½ c finely chopped fresh Cilantro

¾ c finely diced Red Onion

2 T fresh Lime Juice

1½ t ground cumin

1 Jalapeño, seeded and ribs removed, finely-diced

fine Celtic Sea Salt and freshly ground Tellicherry Black Pepper, to taste

### **Directions:**

Mix together all ingredients until combined. Refrigerate until ready to use. Keep extra in a covered container in the refrigerator for up to a week.