



IP Pork Carnitas

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Description: Pork carnitas is a pork roast that is shredded into crispy strands of meat and served in tacos with pickled onions, guacamole etc. Carnitas is a type of meat for tacos.

Yield: 14 tacos

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 20 minutes

Ingredients - Carnitas:

4 lbs Pork Shoulder, Cushion or Butt Roast
1 lg Orange, juiced. Save the skins

3 Limes, juiced

5 Garlic cloves, crushed

1 med Onion, quartered

12 Oz Dos Equis Dark Beer

Beer

1 t Chili Powder

2 t Mexican Oregano

1 t ground Cumin

1 t Celtic Sea Salt

1 t Aleppo Pepper

14 Corn Tortillas

Ingredients - Pickled

Onion:

1/2 c Red Onion, thinly sliced

1 sm bunch Cilantro, chopped

1 sm Red Beet, peeled and quartered

1/2 c Water

1/4 c White or Apple Cider Vinegar

Directions

1) In a cast-iron skillet, sear the pork roast on all sides in about 3 T of olive oil or bacon fat, if you have any. In the Instant Pot, place trivet and meat on top. Pour pan drippings, beer, orange and lime juice all over the meat.

2) In a small bowl, add chili powder, oregano, cumin, salt and pepper; stir to combine. Rub pork roast with garlic and then sprinkle with a mixture of spices all around. Top with onions and citrus skins. Place the lid on top, venting valve to Sealing and cook for 1 hour on High pressure.

3) While pork is cooking, make quick pickled onions by combining red onion, cilantro, red beet, water and vinegar in a medium bowl. Add sliced onions. Stir and let sit while pork is cooking. (Can be made ahead.)

4) After 1 hour, do Quick or Natural release. Doesn't matter. Remove pork roast from the pot and shred with 2 forks. Preheat non-stick large skillet on medium heat and add shredded pork in batches. Cook for a few minutes or until crispy without disturbing. Stir and cook more until crispy more. Ladle some juices from the pot on top.

5) To make tacos, place some shredded pork on a corn tortilla and top with quick pickled onions. Enjoy!

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