

PORK CARNITAS TACOS

SERVES 6-8



INGREDIENTS

- 5 lb pork butt, cut into pieces
- Juice of 2 oranges
- 1 (20 oz) bottle Coca-Cola
- 1 onion, halved
- 3 garlic cloves
- Water, as needed
- Lard for frying
- Corn tortillas
- Diced onion and cilantro to serve

DIRECTIONS

1. Place pork, orange juice, Coca-Cola, onion and garlic in a large pot. Add enough water to cover. Simmer until tender, about 1–1½ hours.
2. Remove the pork and fry in hot lard until browned and crisp at the edges.
3. Chop and serve in warm tortillas with onion and cilantro.

SCAN FOR MORE RECIPES

CELEBRATE YOUR FLAVOR

