



Pork Carnitas

Adapted from [The Food Addicts](#)

BAH Note: I chose to cook this the day before I intended to serve it. So I cooked the pork, shredded it into bite size pieces, and then refrigerated it overnight. The next day I let the pork sit at room temperature for about 45 minutes before throwing it under a low broiler flame. Of course, if you no likely the broiler, don't feel as though you have to broil the pork before serving. It would be just as good unbroiled.

- 2 - 3 lb pork shoulder (butt), cut into 2" cubes
- 2 teaspoons kosher salt
- 1 tablespoon vegetable oil
- 1 can chicken broth
- 1/2 teaspoon ground oregano
- 2 bay leaves
- 1 teaspoon cumin
- 1 teaspoon paprika
- 1 teaspoon chile powder

Heat oven to 350 degrees.

Mix the spices in a medium bowl. Add the cubed pork and coat the meat with the spices.

Heat the oil in a dutch oven over medium high heat. Working in batches, sear the pork on all sides, transferring the seared pork to a plate.

Once all the pork has been browned, deglaze the pot with the chicken broth. Bring the broth to a boil and scrape any bits off the bottom of the pot before returning the pork to the pot.

Transfer the pot to the oven and cook for 2 to 2 1/2 hours until most of the liquid has evaporated and the pork is tender. Check after an hour and add water if the level of the liquid has gotten very low.

Carefully transfer the pork to a bowl and shred into bite sized pieces using two forks. The pork can be served directly from the oven or it can be broiled on a sheet pan until the exterior is crisp and caramelized.