Tacos de Carnitas

Make-ahead · Serves a crowd · Makes about 12 tacos (serves 4–6)

Ken's note: TBD

Ingredients

- 4 lb boneless pork shoulder (pork butt), cut into large chunks
- Kosher salt and black pepper
- 1 lb lard, or enough to come most of the way up the pork
- 1 onion, quartered
- 6 garlic cloves, smashed
- 1 orange, halved
- 2 bay leaves
- 1 tsp dried oregano
- 1 cinnamon stick

For serving

- 12 corn tortillas, warmed
- Salsa verde
- Diced white onion
- Cilantro
- Sliced radishes or jalapeños
- Lime wedges

Method

1. Season the pork all over with salt and pepper. Nestle it in a heavy pot with the lard, onion, garlic, orange halves (squeeze them in, then drop them in), bay, oregano, and cinnamon.
2. Cook uncovered in a 275°F oven, turning once or twice, until the pork is falling-apart tender, about 3–3½ hours. Lift out the pork and discard the orange, onion, and spices. Reserve the fat — it’s useful later.
3. Shred the pork, or break it into chunks, and crisp it in a hot skillet with a few spoonfuls of the reserved fat, until the edges are browned. Taste and salt at the end.
4. Serve at the table: tortillas, carnitas, salsa verde, onion, cilantro, radish or jalapeño, and lime.