

HOW TO MAKE MEXICAN CARNITAS

Grocery List

Produce

5 white onions
1 red onion
4 heads of garlic
1 orange
10 limes
1 bunch cilantro
8 tomatillos*
10 medium beefsteak tomatoes
3 ripe avocados
4 fresh serrano peppers*
8 fresh jalapeño peppers
2 fresh habanero chiles*
12 fresh poblano chiles*

Pantry Items

1 cinnamon stick
1 piece star anise
1 tablespoon ground cumin
2 tablespoons mustard seeds
2 tablespoons dried Mexican oregano*
5 dried bay leaves
½ cup dried epazote (a Mexican herb, almost like an anise-y tarragon)*
¼ cup dried Mexican oregano
5 dried guajillo chiles*
5 dried chipotle chiles*
2 cups uncooked white rice
1 pound dry pinto beans
3 pounds small corn tortillas
2 quarts chicken stock or chicken broth
1 bottle Mexican coke (or any cola made with real sugar)
2 ½ cups apple cider vinegar (can substitute distilled white vinegar)
kosher salt
freshly ground pepper

Meat

8 pounds pork shoulder, de-boned
2 pound pork belly
1 pound raw chorizo sausage
3 cups lard**
½ pound chicharron (fried pork skin)*

*To find these items you may need to visit a Mexican grocery store. You can see what they look like in the ingredient photos that are part of the step-by-step directions on the recipe. If you can't find one or two of the chiles or the epazote or something, don't stress.

**You can get lard from your local butcher or meat counter, maybe call ahead :)