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Pork Carnitas in Lettuce Wraps

(SLOW COOKER VERSION)

- 1 3lb boneless pork shoulder (boston butt), trimmed
- 2 tsp Cumin, ground
- 1 tsp Chipotle Chili, ground
- 1/2 tsp Oregano, dried
- 1 tsp Salt
- 1/2 tsp Black Pepper, freshly ground
- 10 Garlic cloves, sliced in half
- 3/4 cup Orange Juice, preferably fresh
- 2 Tbs Lime Juice, preferably fresh
- 12-16 Lettuce leaves from about 1 head of Boston Bibb Lettuce (Butter Lettuce), rinsed and dried

Garnish per wrap:

- 1-2 Tbs Salsa (I used Newman's Own Tequila Lime - so yummy)
- 1/2 Tbs Greek Yogurt, Full Fat (Fagè is a favorite)
- 1 tsp fresh Cilantro, chopped
- Hot Sauce, to taste (I used Frank's and loved the vinegary bite)
- 1 lime wedge

Place pork shoulder in slow cooker (at least 4 qt). Combine cumin, chipotle, oregano, salt & pepper... and then rub all over the outside of the pork. Make slits in the pork all over the top and sides... Slip the garlic into the slits in the pork. Try to really push into the meat so that as it cooks.. it absorbs the garlic into the meat. Combine the orange and lime juices and then pour over the pork. Cover and cook for 8 hrs on low, or 6 hrs on high.

Remove pork from slow cooker. Shred using two forks. Add 3/4 to 1 cup cooking liquid to the pork and toss until well combined. Let cool slightly. Spoon pork mixture onto lettuce leaves. Top with garnishes. Wrap...and Enjoy!

Wine Pairing Recommendation

My original thought for this pairing was a nice light bodied Pinot Noir, lightly chilled... however as it turned out... I didn't have any of that in the house... Hahahha! So I grabbed a juicy red blend that was colder than would be normally recommended for drinking (thanks to my super cold garage...ugh winter in New England)... and it was fantastic! I chose a "go-to" for us - the Adobe Red by Clayhouse Wines. The berry and plum hints played well with the tomatoey salsa, and the black pepper backed wine paired perfectly with the spicy meat. Cheers!!