

Braised Pork Carnitas

Ingredients:

Pork

- 5 lbs. pork butt
- ½ ea. garlic heads
- 6 sprigs cilantro
- ½ tsp. cumin
- ½ tsp. coriander
- 1 onion
- 3 celery stalks
- salt & pepper to taste

Ingredients:

Salsa Verde

- 4 ea. tomatillos
- ¼ ea. onions
- 1 serrano chili
- 1 garlic clove
- 4 sprigs cilantro
- ½ tsp. cumin
- salt & pepper to taste

Ingredients:

Cilantro Cream

- 1½ cups sour cream
- 4 sprigs cilantro
- 1 garlic clove
- ½ lime

Preparation:

Rub the pork butts with seasonings, place on top of the onions and celery, and add a little water to the pan. Toss in the cilantro and garlic heads. Roast in oven under low (250°) heat for approximately 4 hours (or overnight) in Alto Shamm. When finished, remove the meat, place in tilt skillet and shred. Strain liquid and deglaze the skillet. Allow the liquid to evaporate and slightly crisp the pork.

Preparation:

Rinse the tomatillos. Heat a large sauté pan. When very hot, add tomatillos, onions, garlic and serranos and allow to brown. Once browned, and some liquid has evaporated, add to a blender and pureé with the remaining ingredients.

Preparation:

Combine all ingredients in a blender.

Serve with warm corn tortillas and garnish with cilantro and lime.



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