

Blue Corn Carnitas

Street Tacos

Ingredients

Serves 6 people

Carnitas

- 2 pounds Smithfields pork shoulder, cut into cubes
- 3 bay leaves
- 3 cloves garlic
- 1 orange, cut into wedges
- 1 cup of beef broth
- 2 teaspoons cumin
- 2 teaspoons oregano
- 1 onion, cut into wedges
- 1 teaspoon salt
- 1 teaspoon black pepper
- ¾ cup of cola

Blue Corn Tortillas

- 2 cups blue masa harina
- 1 ⅛ cups water

Salsa Verda

- ½ pound of tomatillos
- 2 cloves garlic
- ½ white onion
- 1 jalapeno
- 1 handful cilantro
- 1 pinch salt

Avocado Crema

- 1 avocado
- ½ cup mexican crema
- Juice of 1 lime
- 1 pinch salt

Garnishes

- 1 white onion, diced
- 1 handful cilantro, chopped
- ½ cup cotija cheese, crumbled
- 1 lime, cut into quarters

Instructions

On a small plate, cover pork shoulder in a layer of salt and let it sit for at least 1 hour to overnight for best results. Heat lard on medium to high until hot in large pot. Once hot gently place pork in pot and brown on both sides for about 10 minutes. Once brown add in onion, spices, and the juice of the orange as well as the orange peel. Lower to medium heat, then cover with beef broth. Bring to a boil, then simmer on low (covered). Cook for 1 hour and 15 minutes, occasionally stirring. Then pour cola over pork and let it cook on medium uncovered, stirring occasionally for about 10 minutes until golden brown.

Pour water into blue harina mix, and mix thoroughly for 2 to 3 minutes until forming a firm ball of dough. Divide dough into 15 to 18 small balls. Cover dough balls with damp cloth to keep moist. Use a tortilla press with parchment paper on each side to flatten dough balls into 4 to 6 inch diameter tortilla. Peel tortilla off parchment paper and place in hot ungreased pan on high heat. Cook each side for 30 seconds and then cook again for 15 seconds on the first side. Remove from heat and place in tupperware until ready to serve.

In a small pan on high heat roast tomatillos, garlic, onion, and jalapeno until charred on each side. Once charred, pulse in a food processor with salt, lime juice, and cilantro and set aside. In separate blender, blend all ingredients for avocado crema until smooth and set aside.

Shred carnitas and build tacos with meat, garnishes, and drizzled avocado crema on top. Serve with side of salsa verde and lime wedges!

*Any leftovers can be stored in an airtight container and be refrigerated.