

Carnitas recipe

Ingredients

Whole pork butt about 3 to 4 pounds
½ sweet onion finely chopped (1 tbsp for garnish)
2 limes (1 juiced, 1 sliced)
2 Goya Sazon packets
¾ c Extra Virgin Olive Oil
3 c water
3 tablespoons cilantro (1 tbsp set aside for garnish)
2 tbsp chicken base
½ tsp cinnamon
½ tsp oregano
1 tsp salt
½ tsp pepper
1 tsp cumin
2 tsp onion powder
2 tsp garlic powder
1 bay leaf
1 package corn tortillas

Marinade

Mix 1 Goya Sazon packet, ½ c extra virgin olive oil, onion powder, cumin, garlic powder, salt, pepper, oregano, cinnamon, cilantro, and juice of one lime.

Remove pork butt meat from the bone and chop into large chunks. Put into bowl and rub marinade over them and let sit in fridge for 2 hours up to overnight. Heat a dutch oven on medium heat and add the remaining olive oil. Brown the meat on all sides. Remove the meat from the pan if it is too overcrowded and brown at separate times. Add the remaining meat to the pot once the last bit of meat is browned. Cover with water (use more or less if needed), add second packet of sazón, bay leaf, and chicken base and stir. Bring to a boil. Turn to low heat and let cook for 1.5-2.0 hours until water evaporates and meat is tender while stirring occasionally so meat doesn't burn. Continue to stir meat until meat browns and meat is still moist.

Place tortillas in pan to heat. Place your desired amount of meat in the taco, top with onions and cilantro. Squeeze lime on top and enjoy!