

Citrus Carnitas

Texture & flavor come together for a seriously WOW dish!
Original recipe by Melissa Joulwan. Thank you Melissa!

Prep Time: 20 minutes

Cook Time: 3-4 hours

Level of Difficulty: 

Ingredients

- 1 large, boneless Pork Shoulder (3-5lbs)
- 1/2 cup Lime juice (juice from 4 limes)
- 1/2 cup Lemon juice (juice from 4 lemons)
- 1 rounded tbsp ground Cumin
- 1 tbsp Garlic Powder
- 1/2 tbsp Sea Salt
- 1 tsp Ground Coriander
- 1 tsp Chili Powder
- 1 tsp fresh-ground Black Pepper
- Water
- Cilantro, for garnish

Instructions

- Squeeze the juice from (average) 4 Lemons and 4 Limes. The goal is 1 cup of citrus juice total.
- Cut the pork shoulder into smaller chunks of meat, about 3 inches across. Discard any areas of really thick, hard fat (we love ourselves some fat - the texture just doesn't work as well for this recipe).
- Create a dry-rub by mixing the Ground Cumin, Garlic Powder, Sea Salt, Ground Coriander, Chili Powder, and fresh-ground Black Pepper in a small bowl until well-combined.
- Place your Pork Shoulder pieces in a large bowl, and combine with the dry-rub. Coat all sides of the Pork as best as possible.
- Place the Pork Shoulder pieces in the bottom of a Dutch Oven on the stovetop. Pour the Lemon and Lime juice over the pork. Next, add Water to the Dutch Oven - just enough to cover the Pork.
- Put the lid on the Dutch Oven and turn the stove to medium-high heat until a rolling boil is achieved.
- Remove lid, turn heat down to medium, and allow to simmer with a steady, medium boil for 2-3 hours (length of time is based on the size of the Pork Shoulder).
- When there is about 1/2 inch of liquid remaining in the Dutch Oven, keep a close eye on the Pork. Over the next 20 minutes it will begin to crisp and caramelize. Turn the pieces over for even browning and to prevent burning. Some bits may start to stick to the bottom. Just give them a nudge with a wooden spoon.
- When done to your liking, transfer the Carnitas and any remaining juice & flavor bits into a large serving bowl. Garnish with fresh-chopped Cilantro, and serve.
- Deglaze the Dutch Oven while still hot by throwing in a cup of water. The sticky bits at the bottom will loosen with the help of a wooden spoon, and you'll be able to easily clean your pot!

