

Matt's Carnitas With Elle's Salsa & Slaw

This bad boy takes a minute, but is worth your time. Tom says roasting it is better, but we mostly do it in the instant pot because we forgot to get it going hours ahead. We use this to make tacos on night one, and then salads for lunch the next day. If there are leftovers, throwing them on nachos with cheese is also AMAZING. I listed the two things we almost always throw on top, but play with your favorite toppings - "It's all deadly" says Tom.

Carnitas	Mango or Peach Salsa	Smokey Slaw
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Groceries	
To Buy	Pantry Staples
3 lbs of boneless pork butt 3 large citrus fruits (orange is classic, and what we usually use, but grapefruit will work, or limes - just make sure you get like 6) Head of purple cabbage 2 Mangos or 3 peaches - get what's ripe 3 or 4 limes Jalapeño Cilantro Shredded carrots Garlic Tortillas	A neutral oil like canola or vegetable Paprika Onion Powder Chilli powder

Carnitas

Recipe is one Tom's brother Matt taught him, but he says he's tweaked it. I bet it's the same as Matt's original. :)

Ingredients

3 lbs boneless pork but
3 large oranges (or 2 grapefruit, or 5 or 6 limes), cut into quarters
~ 1 cup of Neutral Oil
5 cloves of garlic, peeled and smashed.
Spices to taste (We use chili powder, salt, paprika, cumin, garlic powder, and onion powder)

Directions

1. Cut your pork but into 2 inch chunks. You want these to be pretty even in size, so they cook at the same rate. Salt your pork generously
2. Throw the pork into the instant pot, and then squeeze the oranges over the meat. Toss the semi-juiced oranges into the instant pot, nestling them in between pork chunks. Add in garlic cloves, nestling around so all the pork gets a trip to garlic citrus flavor country.
3. Poor neutral oil over the top of the pork so that all of the pieces are coated, and sitting in a bit of oil. It's a lot of oil. Don't think too hard about the oil, think about the oranges. Those are healthy.
4. Close your instant pot, and set it to the sealing setting, not the venting one.
5. Using the manual settings, pressure cook the pork for about 80 minutes. You want it to be fork tender when it's done.
6. After the instant pot beeps, carefully release the steam. Then, remove the pork from the instant pot. Reserve the oil and preheat the broiler on your oven to as high as it will go.
7. When it is cool enough to handle, but still warm, shred or cube it. Your preference. We almost always cut it into small cubes, about ½ inch.
8. Season the pork. We use chili powder, salt, pepper, paprika, cumin, garlic powder, and onion powder. Season to your taste, If you like it spicy, throw some cayenne or something in there too. Here's how Tom does it: Mix all your spices together in a small bowl, taste it. Like it? Cool. Don't like it, add more stuff that you think is tasty. When you're happy, dump your spice mix on the pork, mix to combine. Then pour enough of the reserved oil to coat all the pieces. Mix it all together so the pork is evenly coated.
9. Spread the pork onto a baking sheet into one even layer. Broil, until the edges of most of the pork is charred and crispy, tossing every 7 minutes or so.

Mango or Peach Salsa

I honestly don't know where this recipe originated from. I've been making it for about 5 years now, as long as I've been with Tom, and he's been making Carnitas. I think it's my own? If I remember, I'll credit someone.

Ingredients

2 large ripe mangos OR 3 ripe peaches

1 bunch of cilantro
2 or 3 garlic cloves, minced
1 jalapeño, very finely chopped
1-2 limes
Onion powder
Salt

Directions

1. Peel your mangos if that's what you're using. Dice fruit into small cubes. You want to be able to have a few pieces of fruit on your chip. Dice accordingly.
2. Finely chop cilantro, jalapeño and garlic. You want all of these things to season and coat the fruit, and be a part of every bite, so tiny is best. Sometimes, if I'm feeling lazy, I throw all of this into the food processor with lime juice.
3. Toss fruit, jalapeño, garlic, and cilantro into a medium bowl.
4. Zest a lime into the bowl. Then, cutting it in half, juice it over the bowl. Season with salt and onion powder. Toss so that it's well combined. Taste and repeat until the salsa has pleasant acidic zip.

Smokey Slaw

This is also my own recipe. I like this VERY smokey. It goes well with the carnitas, but if you don't enjoy it, lay off the paprika and/or the liquid smoke.

Ingredients

Half of a head of purple cabbage, chopped into thin strips
Carrots, cut into matchsticks (approximately 1 cup)
Juice of 1 - 2 limes
Neutral oil
2 cloves of Garlic, minced
Paprika
Chilli Powder
Onion powder
Liquid smoke
Salt

Directions

1. Throw cabbage, carrots, & garlic into a bowl. I've never actually measured how much cabbage or carrot I use. I usually use half a head of cabbage, and then toss in carrots so it looks like a 3:1 cabbage strip to carrot strip. If you ever make this and measure. LMK.

2. Zest a lime over the bowl, and then juice it. Pour an even flow of neutral oil (I've been using avocado lately) twice around the bowl. This amounts to about 2 tbs. Go light at first, taste, and then add more.
3. Add in the spices. I usually toss a full 2 or 3 tablespoons of all three in, and about 2 dashes of liquid smoke. Generously salt the slaw. Mix really well with a spatula.
4. Taste it. Does it taste smokey, garlicky, limey? Yes? You did it! No? Taste it again. What would it need to be awesome? Usually it's a pinch more salt or lime juice. But sometimes it's a sprinkle of chili powder. Honestly, taste it and add stuff until you like it.
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