

Apple and Sweet Onion Carnitas Soft Tacos with Spicy Cucumber Salsa

Serves 4

- 3 # Pork Butt
- 1 ea. Pennsylvania Simply Sweet onion
- 2 ea. Baking apple
- 2 Tbs. Chopped fresh thyme

Salt and black pepper

Approximately ½ to 1 C. water or stock

Spicy Cucumber Salsa

Sour Cream

6" Flour Tortillas

Bufalo Chipotle Hot Sauce

This isn't a traditional carnitas recipe, more like pulled pork. But I leave it chunky and it makes great tacos. You'll want to get a nice chunk of pork butt (shoulder) from the butcher. You also want to have a nice layer of fat on top, this is what keeps the meat moist as it braises all day. A lot of this fat will melt down into the meat, basting as it cooks, and end up in the baking pan. Pick a roasting pan that just fits the butt, a lot of extra empty space can lead to burning of the braise and garniture.

You'll be cooking this all day, so start it early and plan to let it go for a long time. I usually pop it in around 10 AM or so, do something for an hour or two, check it, do something else for an hour or two. It is better to plan for this to be early and hold or reheat it than it is to start at 6 PM and wait for dinner until 10 PM. You will want to achieve an internal temperature of at least 180°. This is where the meat turns tender and delicious. If you are really adventurous, slow cook this on your grill with a good supply of hickory chips.

- 1) Preheat oven to 325°.
- 2) Peel onion. Peel and core apples. Cut into wedges about ½ in thick. Spread in baking pan.
- 3) Season pork butt on all sides generously with chopped thyme, salt and pepper. Place atop apples and onions, fat side up.
- 4) Place in oven. Let roast about 1 hour. If the apples and onions have caramelized a little at that point, add enough water or stock to have about ½ inch liquid in the baking pan.

- 5) Let cook, checking temperatures every 15 minutes or so. When the deepest part of the meat is between 180° and 200°, remove the pork from the oven. Let rest for 15 minutes or so, cut into chunks, and serve. Place on table with warm garnishes and corn on the cob and let everyone serve themselves.

Spicy Cucumber Salsa

- 1 ea. Cucumber, peeled, seeded, and diced
 - 2-3 ea. Ripe, delicious tomatoes, cored and diced
 - 4-5 ea. Green onions, sliced thinly
 - 1-2 ea. Jalapeno, seeded and minced small
 - 1-2 ea. Other pepper, poblano, Anaheim, whatever, peeled and seeded
 - 2 Tbs. Minced cilantro
- Zest and juice of 2 limes
- 2 Tbs. Extra virgin olive oil
- Salt and pepper to taste

- 1) Combine ingredients. Let stand ½ hour
- 2) Adjust seasonings.