

Chipotle Mustard Pork Carnitas

October 2014 by Camine Pappas

INGREDIENTS:

4# pork butt roast (can mix equally with pork loin*) cut into 2" chunks
1/8 C chipotle mustard (or hot mustard)
1/8 C olive oil
¼ t poultry seasoning
¼ t dried thyme
Chipotle sauce (to taste – I used 2-3 teaspoons)
Liter chicken stock (your choice. Homemade the best!)
1/8 C red wine vinegar
½ medium green pepper cut into large chunks
¼ white onion large dice
4 cloves garlic, peeled
Salt and pepper generously



DIRECTIONS:

In a large Dutch oven or deep iron clad pan, add pork, garlic, and onions and peppers. Add the mustard, olive oil, salt and pepper, spices, and rub/toss all together. Then add the vinegar, and chipotle sauce, and then fill with stock until about 1 inch below the top of the meat. Cover and cook in a 350 degree F oven for 2 ½ to 3 hours. Check at 2 ½ hour mark to make sure there's still moisture. *(Actually what I did is use the slow cooker on high for 2 hours and then 350 oven for 2 hours because I was running out of time. The results were really spectacular!)*

Remove chunks, reserve liquid in pan, and shred meat with fork. Return meat to pan to be mixed with drippings and add more stock to keep moist. Keep in fridge until next day and then add more stock and warm in crock pot/slow cooker to use for a self-serve taco bar or burrito bar!

**I found a combination of lean and fatty pork worked nicely. Trim the pork butt of all the large pieces of fat and any sinews, so that the chunks are mostly meat. The marbling will make a better tasting finished product.*

