



Carnitas Perfectas

Tender pork roasted and rested in a flavorful marinade (OJ, garlic, spices and creamy peanut butter sauce). Perfect for tacos, quesadillas, rice bowls...

Servings: 20, 4 ounces each

Ingredients

Carnitas:

5 pounds pork shoulder, cut into large chunks
12 garlic cloves, crushed
3 Spanish onions, thinly sliced
8 ounces (8 pumps) **Jif**® Creamy Peanut Butter Sauce
2 cups orange juice, fresh
1 cup lime juice, fresh
4 dried bay leaves
2 tablespoons cumin
2 tablespoons dried oregano
1 tablespoon paprika
1 1/2 cups chicken broth
2 teaspoons salt

Tortas:

Prepared carnitas
Sliced French bread
1 cup refried beans
6-8 large avocados cut into slices
1 cup fresh cilantro, finely chopped
Salsa roja of choice

Directions

1. Pre-heat oven to 300°F
2. Heat a large skillet or Dutch oven pan on high.
3. Sear all the pieces of meat on all sides.
4. Place all pieces of meat in the Dutch oven or pot of choice.
5. Mix all of the other ingredients together and pour over the seared chunks of pork shoulder.
6. Cover pot and transfer to oven for 3 hours until fork tender.
7. Once the pork is tender, pull the meat and reserve for later use.
8. Pro tip: sear the carnitas on a hot griddle or pan for extra texture and flavor.
9. Assemble torta ingredients, press in a panini grill and serve.