

Crispy Pork Carnitas

3 lbs pork shoulder, cut into large chunks
1 C brewed [Crispy Pork Carnitas tea](#), cooled
1 C orange juice
1/2 C pineapple juice
1 lg onion, quartered
4 cloves garlic, minced
2 † ground cumin
1 † ground coriander

1 † dried oregano
1/2 † ground cinnamon
1/2 † smoked paprika
2 whole bay leaves
Salt and pepper to taste
2 T olive oil
Fresh cilantro, chopped (for garnish)
Lime wedges (for serving)
Corn tortillas (for serving)

PREPARE THE MARINADE: In a large bowl, combine the brewed tea, orange juice, pineapple juice, minced garlic, ground cumin, ground coriander, dried oregano, ground cinnamon, smoked paprika, salt, and pepper. Mix well.

MARINATE THE PORK: Place the pork chunks in a large resealable plastic bag or a shallow dish. Pour the marinade over the pork, ensuring all pieces are well-coated. Seal the bag or cover the dish and refrigerate for at least 4 hours, preferably overnight.

COOK THE PORK: Preheat your oven to 300°F. In a large Dutch oven or oven-safe pot, heat the olive oil over medium-high heat. Add the marinated pork chunks (reserving the marinade) and sear on all sides until browned.

ADD AROMATICS AND LIQUID: Add the quartered onion and bay leaves to the pot. Pour the reserved marinade over the pork. Cover the pot with a lid or aluminum foil and transfer to the preheated oven.

SLOW COOK: Cook the pork in the oven for about 3-4 hours, or until the meat is tender and easily shredded with a fork.

SHRED THE PORK: Remove the pot from the oven and transfer the pork to a large bowl. Shred the meat using two forks, discarding any excess fat.

CRISP THE PORK: Heat a large skillet over medium-high heat. Add a bit of the cooking liquid from the pot to the skillet. Add the shredded pork in batches, spreading it out in an even layer. Cook until the edges are crispy and browned, about 5-7 minutes per batch.

SERVE: Serve the crispy pork carnitas on warm corn tortillas, garnished with fresh cilantro and lime wedges. Enjoy with your favorite toppings like diced onions, avocado, or salsa.

