

PORK CARNITAS

Serves 8 to 10

We developed this recipe using Morrell Snow Cap Lard, but you can substitute 4 cups of peanut or vegetable oil. Pork butt roast is often labeled Boston butt in the supermarket. The pork doesn't need to be cut into perfect 2-inch pieces; a little variation in size is fine. Serve with Quick Tomatillo Salsa (recipe follows), if desired.

- 4 pounds boneless pork butt roast, cut into 2-inch pieces**
- Kosher salt**
- 2 pounds lard, cut into 8 pieces**
- 24 (6-inch) corn tortillas, toasted**
- Finely chopped onion**
- Coarsely chopped fresh cilantro**
- Lime wedges**

1. Adjust oven rack to lower-middle position and heat oven to 300 degrees. Sprinkle pork with 1½ tablespoons salt. Melt lard in large Dutch oven over medium-low heat. Add pork, increase heat to medium-high, and cook until bubbling vigorously all over, about 5 minutes. Transfer to oven and cook, uncovered, until pork is tender, about 2½ hours.



Corn tortillas with just a few garnishes.

2. Remove pot from oven and let stand for 30 minutes. Using spider skimmer or tongs, transfer pork to carving board; chop into bite-size pieces. Transfer pork to bowl and season with salt to taste. Divide pork among warm tortillas and garnish with onion and cilantro. Serve with lime wedges.

QUICK TOMATILLO SALSA

Makes about 2 cups

We developed this recipe using a 28-ounce can of tomatillos, but they are also available in 26-ounce cans. If you can find only a 26-ounce can, there's no need to buy a second can to make up the extra 2 ounces. For more heat, reserve and add the jalapeño seeds.

- 1 (28-ounce) can whole tomatillos, drained**
- 1 tablespoon extra-virgin olive oil**
- 1 small onion, chopped**
- ½ cup fresh cilantro leaves**
- 1 jalapeño chile, stemmed, seeded, and chopped**
- 3 tablespoons lime juice (2 limes)**
- 1 garlic clove, minced**
- Salt**
- ½ teaspoon sugar**

1. Adjust oven rack 6 inches from broiler element and heat broiler. Line rimmed baking sheet with aluminum foil. Toss half of tomatillos with 1 teaspoon oil and transfer to prepared sheet. Broil until tomatillos are spotty brown and skins begin to burst, 7 to 10 minutes. Transfer tomatillos to food processor and let cool completely.

2. Add onion, cilantro, jalapeño, lime juice, garlic, ¾ teaspoon salt, sugar, remaining tomatillos, and remaining 2 teaspoons oil to processor. Pulse until slightly chunky, 16 to 18 pulses. Season with salt to taste. Serve. (Salsa can be refrigerated for up to 2 days.)

Advocating for Lard

Many home cooks think that lard—which is simply rendered and clarified pork fat—is an antiquated, unhealthy cooking medium. We'll leave the health debate up to the professionals (many of whom claim that lard has more health benefits than butter, by the way) and unashamedly declare that lard produces great results in the kitchen. While you can cook our Pork Carnitas in vegetable oil and they'll taste great, the meat is more deeply savory when cooked in lard. Like frying oil, lard can be strained, refrigerated, and reused once or twice before being discarded.