

PORK CARNITAS

6-8 pounds boneless pork butt,
large chop
1 orange, halved
1/3 cup condensed milk
1 teaspoon whole black
peppercorns
1 teaspoon sea salt
1 1/2 pounds lard, melted

Sprinkle salt to cover pork and let cure for at least 24 hours. In a deep, heavy pot, combine all ingredients, squeezing juice from orange. Stir to coat meat. Cover with plastic wrap and then cover again with foil. Braise at 180° until meat is tender, about 8 hours.

Habanero Salsa

2 habanero peppers
2 medium ripe tomatoes
1 yellow onion
2 cloves garlic
1/4 cup cilantro, chopped
1/4 cup vegetable oil
2 teaspoons sea salt

Roast habaneros, tomatoes and onions until charred. Stem habaneros and remove seeds. Lightly toast garlic in oil in sauté pan. Place all ingredients except oil in blender and puree. Add oil to emulsify. Chill before serving.
Makes 2 cups.

Pickled Red Onions

1 pound red onions
1/4 cup sugar
2 teaspoons sea salt
1/2 Tablespoon habanero salsa
1/4 cup red wine vinegar

Slice onions thin with mandolin. Mix with sugar and salt and let sit for one hour at room temperature. Strain juice. Pour red wine vinegar over onions and mix with habanero salsa. Cover and store in refrigerator.