



Carnitas Tacos & Three Hills Cuvée

SERVINGS: 4 - 6

PREPPING TIME: 20 MIN

COOKING TIME: 4 - 6 HRS

Ingredients

The Pork & Braise

- 3 lbs Pork Shoulder (Pork Butt), cut into 2-inch cubes
- 1 White onion, peeled and quartered
- 4 cloves Garlic, smashed
- 1/2 cup Orange juice (freshly squeezed preferred)
- 1 Lime, juiced
- 1 tbsp Kosher salt
- 1 tsp Dried oregano
- 1/2 tsp Ground cinnamon
- 2 Dried bay leaves
- Water (just enough to barely cover the meat)

The Tacos

- 12 Small corn tortillas
- 2 Avocados, diced
- 1/4 head Red cabbage, finely shredded
- 1/2 White onion, finely diced
- 1/2 cup Fresh cilantro, chopped
- 2 Limes, cut into wedges for serving



Directions

The Slow Braise

- Place the cubed pork, quartered onion, smashed garlic, orange juice, lime juice, salt, oregano, cinnamon, and bay leaves into a slow cooker.
- Add just enough water to the pot so the meat is about 90% submerged.
- Cover and cook on High for 4 hours (or Low for 7–8 hours) until the pork is tender enough to fall apart with a fork.

The Shred

- Remove the pork from the slow cooker and transfer to a large bowl or cutting board.
- Discard the bay leaves and onion quarters.
- Shred the meat into bite-sized chunks using two forks. Note: Don't shred it too finely; you want some "meatiness" to hold up to the sear.
- Keep a small bowl of the cooking liquid (the jus) to the side.

The Crisping (Crucial Step)

- Heat a large cast-iron or heavy skillet over medium-high heat with a tablespoon of high-heat oil (like avocado or vegetable oil).
- Working in batches, spread the shredded pork in the pan. Do not crowd it.
- Press down with a spatula and let it sear undisturbed for 3–4 minutes until the bottom is deeply browned and crispy.
- Drizzle 2–3 tablespoons of the reserved cooking liquid over the meat, toss quickly, and remove from heat. This ensures the meat is crispy on the outside but juicy on the inside.

Assembly

- Warm the tortillas over a gas flame or in a dry pan until soft and slightly charred.
- Layer a handful of red cabbage at the bottom.
- Top with a generous portion of crispy pork.
- Garnish with diced avocado, raw white onion, and cilantro.