

# INSTANT POT CARNITAS



## Ingredients:

4 lbs Boneless Pork Shoulder Roast,  
(trimmed into 2 inch pieces)  
Salt and Pepper to taste  
2 T Canola Oil  
12 oz Mexican Beer  
1 cup Fresh Orange Juice  
1/2 cup Fresh Lime Juice  
5 cloves Garlic, pressed  
2 teaspoons Salt  
2 teaspoons Pepper  
2 teaspoons Chili Powder  
1 tsp Onion Powder  
1 tsp Dried Oregano  
1 tsp Ground Cumin  
Chopped Cilantro for garnish



## Instructions:

Season pork with salt and pepper. Click the saute setting on the Instant Pot. Heat 1 T oil and, working in 2 batches ( or more), sear pork until evenly brown, about 3-4 minutes. Transfer browned meat to a platter and repeat with the remaining pork. When finished, press cancel.

Pour the liquids into the pressure cooker and use a wooden spoon to scrape the bottom of the pot to release any stuck-on brown bits from the bottom. Stir in remaining ingredients. Add the pork and juices from the platter to the Instant Pot.

Secure the lid and make sure the valve is in the sealing position. Cook on high pressure for 60 minutes. Let the pressure release naturally for at least 15 minutes. You can wait longer or release the pressure manually by rotating the valve. Remove the lid once enough pressure is released.

Remove the pork and let cool slightly. Turn on the Saute mode to reduce the liquid for about 5 minutes. Taste for seasoning. Shred the pork onto a large sheet pan. Heat up the oven broiler on high and place the rack 6 inches below. Make sure pork is coated with the cooking juices. Spread in a single layer and broil 4-5 minutes until edges start browning. Remove the pan, turn the meat over and broil an additional 4-5 minutes. You can add more cooking liquid and/or sprinkle with chopped cilantro. Store unused pork in the cooking liquid to keep it moist and flavorful. Serve as street tacos or pork nachos.

Recipe presented by: Deborah Anderson

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