

Carnitas Tacos ala Garcia's Restaurant
Hackett House Cooking Class
April 30, 2013

4 ox cooked carnitas (slow cooked pork butt), trimmed to 1 - 1 ½" pieces	2 oz Red cabbage, shredded ¼"
1 oz Jalapeno butter	2 oz Red onion, sliced ¼"
1 ½ oz Pico de Gallo	1 oz Jalapeno butter
¼ oz mixed Jalapeno / Cheddar cheeses, shredded	2 each 8" flour tortillas
1 oz. Lettuce, shredded	3 tbsp Guacamole
½ oz Tomatoes, chopped	1 oz mixed cheese
	1 each corn husk

Preparation:

1. Sauté carnitas pieces with 1 oz Jalapeno butter, breaking it up to cook into shreds. Add pico de gallo and mix while sautéing.
2. Saute the red cabbage and red onions with 1 oz jalapeno butter for a minute or until hot and crisp.
3. Warm flour tortillas on a griddle. Set warmed tortillas on flat surface and spread 1 ½ tbsp of guacamole across the center of each tortilla from 12:00 to 6:00 (position of clock).
4. Spread carnitas over guacamole, spread sautéed red cabbage and red onion on top. Fold and serve

Carnitas

24 lbs pork butt	8 oranges, cut in half
20 lbs fryer oil	3 oz chopped garlic
8 limes, cut in half	2 oz Lawry's seasoning salt

Preparation:

1. Cut pork butt into 2-3 lb pieces and place in large stockpot. Cover with the vegetable oil and set on medium flame.
2. Add cut limes and oranges to the oil and pork. Add spices to oil and stir.
3. Reduce to low heat and allow pork to simmer for 2 ½ - 3 ½ hours. Pork should be removed from oil with tongs when meat is tender. Cooking time will vary on each piece of meat due to size. Remove meat from oil and set on sheet pan.
4. Discard oil and citrus. Place meat in perforated pan and wrap in plastic until cool.
5. Hand pull all meat. Shelf life of meat is 48 hours.

Note: each piece of pork should be cooked to a minimum internal temperature of 155 degrees.