

## OLD MAN'S CARNITAS???

---

I am not entirely sure how I got fixated on this one. I think, but I am not sure, that it actually was somewhat a result of my foray into Indian food. I seem to recall seeing someone, somewhere saying that Indian food and Mexican food were actually quite similar. At some point not long after, I saw something about carnitas and that was it.

I highly doubt, however, that there is anything about this that could be remotely considered "authentic". For one reason, I did not use a pound or more of lard. I mean, I have no problem deep frying stuff, BUT, for some reason I can't bring myself to using a pound or more of lard. Sure, I put in two packages of bacon, sure I wound up deep frying it, but still, no pound or more of lard. Whatever... It still wound up being fantastic (after the second try anyways).

---

### INGREDIENTS

---

---

### THE MAIN EVENT

---

<b>Qty.</b>	<b>Unit</b>	<b>Item</b>
7 1/2 to 8 1/2	lb.	Bone in Boston Pork Butt
AR	-----	Kosher Salt
2	-----	Decent Sized Sweet Onions
1 1/2	TBSP	LVO
1/2	TBSP	Land O' Lakes Salted Butter
2	16 oz. Pack	Regular Cut Bacon
1	2 oz. Can	Anchovies
14	Cloves	Garlic
2	-----	Medium Navel Oranges
2	12 oz. Cans	Evaporated Milk
2	12 oz. Cans	Coke
2	TBSP	Mexican Oregano
6	-----	Bay Leaves
1	-----	4 inch Cinnamon Stick
2	TBSP	Cumin Seed
2	TBSP	Coriander Seed
2	TBSP	Black Pepper Corns
10	-----	Dried Thai Chili Peppers

---

## TOPPINGS

---

<b>Qty.</b>	<b>Unit</b>	<b>Item</b>
2	-----	Jumbo Shallots
2	-----	Decent Sized Limes
4	-----	Roma Tomatoes
1	2 oz. bunch	Cilantro

Insert standard blurb about salt here

Insert standard blurb about salted vs unsalted butter here

I still like Kunzler for bacon

They say that Mexican Coke is better for this than American Coke because Mexican Coke uses cane sugar while American Coke uses high fructose corn syrup

Regular ol' oregano is fine if you can't get ahold of Mexican oregano

---

## SPECIAL TOOLS

---

- Oven Safe Dutch Oven [i]

---

## PREPARATION

---

---

### DAY BEFORE

---

- 1) Cut the pork butt into approximately 1 inch cubes
- 2) Put the bone in a ZipLoc bag and put in the fridge
- 3) Spread the cubes evenly over a ½ sheet cooling rack in a ½ sheet pan
- 4) Sprinkle generously with kosher salt
- 5) Flip the pork cubes and sprinkle over another coating of kosher salt
- 6) Put the pork in fridge uncovered and let sit overnight

---

### DAY OF

---

- 1) First things first, rinse your onions!
- 2) Slice off the root and tip ends
- 3) Remove the paper and outer layer if it is soft / rubbery / unappealing
- 4) Slice the onion in half, root to stem
- 5) Cut a "V" notch around the root on each half, remove, and discard
- 6) Fine dice the onion and place the onions in a largish glass bowl
- 7) Repeat steps 1 - 7 for the second onion
- 8) Cover the bowl o' onions with a plate (if you have one that will fit) or with plastic wrap
- 9) Heat stainless steel pan on mediumish for 5 minutes or so

- 10) While pan is heating, fold 1 TBSP of LVO into the bowl of onions. The onions should wind up nicely coated, but not dripping, with oil
- 11) Add 1 TBSP of LVO to pan
  - a. If the oil starts to smoke, remove pan from the burner and reduce the burner heat. Return the pan to the burner and repeat until the oil is shimmering, but not smoking
  - b. If the oil is not shimmering, slowly increase heat in small increments until it shimmering, but not smoking
- 12) Add the onions to pan and cover with the lid
- 13) Cook until the onions become somewhat translucent and reduced; about 10 minutes
- 14) Take the lid off the pan and stir the onions
- 15) Set timer for 10 minutes
- 16) Stir onions, making sure to bring up onions from the bottom to the top
- 17) Set timer for 10 minutes
- 18) Repeat steps 16 and 17 until you start to notice darker brown bits as you stir the onions
- 19) Stir onions with a flat-edged wood spoon (Did I forget to mention that you need a flat-edged wood spoon?), scrape up any fond, and stir that back into the onions
- 20) Continue to stir, cook, and scrape up fond. Reduce the time between stirrings the closer you get to your desired level of doneness
- 21) Once your onions are just about, but not quite, where you want them to be, chop up 1/2 TBSP of butter and sprinkle over the onions
- 22) At this point, you should be at about 5-7 minutes between stirrings. Continue to stir and cook, reducing the time between stirrings, until you achieve your desired level on doneness. The onions will be noticeably reduced at this point, so make sure you spread them out over the pan after each stir
- 23) While the onions are cooking, measure out the spices into a small Tupperware container  
[STOP HERE 2021-07-05 2302. ]

---

## CLOSING THOUGHTS

---

## NOTES

---

- i. I finally took the plunge and bought a Le Creuset. VERY pricey, probably more than my Sous Vide. I am both excited and very nervous to use it more

## PICTURES

---