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# Carnitas



## Pressure Cooker Recipes

### Carnitas

Carnitas are a Mexican Pull Pork. Spices are different from the American version I posted before. This was a great meal and well worth the effort. This is just one more in the recipe database of over 330,000 recipes at the Weekend Chef.

### Carnitas

Mexican Pulled Pork

- 6 lbs Pork Butt (Debone and trim all fat)
- 1 tbl Garlic

Recipes from The Weekend Chef (<http://theweekendchef.com>)



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- 1 tbs Onion Powder
- 1.5 tbs Salt
- 1 tbs Dried Oregano
- 2 tbs Ground Cumin
- 1 tsp Ground Black Pepper
- 1/2 tsp Paprika
- 1 cup Orange Juice
- 1 Onion, chopped

1. Trim excess fat from pork butt; cut pork into 2-inch cubes and transfer to a bowl.

Combine salt, oregano, cumin, black pepper, chile powder, and paprika together in a bowl. Rub pork cubes with spice mixture. Coat seasoned pork cubes lightly in olive oil; place in pressure cooker. Cover pork cubes with orange juice, onion, and garlic.

Place lid on pressure cooker and lock; bring to full pressure over medium heat until pork is no longer pink in the center, about 60 minutes. Let pressure come down naturally, about 15 minutes.

Remove pork from pressure cooker and shred meat.



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