

Carnitas 🐷 Every time I visit my favorite Mexican market in Oakland, I can't resist buying a pound or so of pork *carnitas* for the ride home. These beautifully browned and succulent pork nuggets (*carnitas* in Spanish means "little meats") are made by slowly cooking large chunks of pork in a copper vat filled with hot lard. Usually the meat is seasoned with nothing more than salt, then cut up or shredded and eaten either wrapped in tortillas as tacos or burritos, or used as a filling for a Mexican sandwich called a *torta* (see Chef's Notes). I also like to eat the meat as is, shredded, or chopped and topped with fresh tomato salsa, some Citrus-Marinated Red Onions (page 205), and a scoop of guacamole. **MAKES ABOUT 4 CUPS**

Carnitas Spice Rub

- 2 teaspoons ground cumin
- 1 teaspoon ground coriander seed
- 2 teaspoons kosher salt
- 2 teaspoons pasilla chili powder (or any pure ground chili, such as ancho or New Mexico)
- 3 pounds boneless Boston butt, cut into 1½- to 2-inch pieces, trimmed of visible fat
- ¼ cup olive oil
- ½ cup red wine vinegar
- 1 tablespoon honey
- ½ cup chicken stock or canned chicken broth
- 1 large onion, diced

1 To make the rub: In a medium bowl, combine all of the rub ingredients. **2** Add the pork to the rub and toss well to coat. Cover the bowl with plastic wrap and refrigerate overnight, or up to 48 hours. **3** In a large, deep covered skillet or casserole, heat the olive oil over medium-high heat. Working in small batches to prevent overcrowding the pan, cook the pork until browned on all sides, about 10 minutes. Transfer the pork with a slotted spoon as it's cooked to a plate and continue cooking the remaining pieces. When all the pork is browned, set the pot aside, leaving the fat and juices in it. (Do not drain.) **4** In a small bowl or measuring cup, stir the vinegar with the honey until the honey dissolves. Stir in the chicken stock and add the mixture to the pot, scraping up any browned bits on the bottom. Add the onion and bring the liquid to a boil over high heat. Lower the heat to maintain a simmer, return the pork to the pot, cover, and cook, stirring occasionally, until the pork is fork-tender, 1 to 1¼ hours.