

5 Remove the cover and increase the heat slightly to maintain a lively simmer. Continue to cook until the liquid has evaporated and the fat from the pork is bubbling, about 30 minutes. As soon as the pork begins to brown, stir regularly to prevent burning. The pork is done when it has become golden to dark brown and is nicely crisped. Remove the pot from the heat and set aside to cool slightly. Transfer the pork with a slotted spoon to a rimmed baking sheet lined with paper towels. 6 At this point, the cooled pork can be shredded by hand, chopped with a knife, or left as is, with a mixture of large and small pieces.

CHEF'S NOTES: For a simple but classic variation on this recipe, put the uncooked pork in a large casserole or Dutch oven with water to cover by $\frac{1}{2}$ inch. Add the juice of 1 freshly squeezed orange, 2 bay leaves, 1 cup diced onion, and 2 teaspoons kosher salt. Bring the liquid to the boil, cover, and lower the heat to maintain a simmer. After 1 hour, uncover, increase the heat to medium-high, and cook until the liquid is evaporated and the meat begins to brown in its own rendered fat, about 45 minutes. Stir to prevent scorching. When cool, shred the meat by hand and sprinkle with a little salt before eating. 🐷 Use *carnitas* to stuff warm tortillas. To make *tortas*, spread shredded meat on soft Mexican rolls called *bollios*, slather with guacamole and mayonnaise, and top with shredded cabbage and thinly sliced tomatoes. If you can't find *bollios*, use French rolls instead. 🐷 To rewarm *carnitas*, wrap in foil and heat in a 350° F oven for 15 minutes.