

PULL THE OTHER ONE - IS THIS REALLY OUR PORK RECIPE?



MAD MEX PORK CARNITAS MARINADE

Time:

Recipe 10 min; Cook time 4 hrs

Equipment needed:

- Large mixing bowl
- Teaspoons
- Roasting pan with a lid
- Wooden spoon or spatula

INGREDIENTS:

- Tomato juice - 1/2 cup
- Lime juice - 2 Tbls
- Rosemary whole dried - 3/4 Tsp
- Garlic minced - 8 Tbls
- White Pepper - 4 Tsp
- Salt - 1 Tsp
- Bay Leaves - 1

Meat:

- Pork shoulder or Pork neck 5cm cubes - 1.25kg

METHOD:

1. Preheat oven to 120°C
2. Add all marinade ingredients into a mixing bowl and whisk vigorously
3. After marinade is fully incorporated, it is ready for use
4. Taste and adjust seasoning if necessary
5. Cut pork neck into 5cm cubes, removing excess fat and add to roasting pan
6. Pour the marinade over the top of the pork, coating the exterior
7. Massage the marinade into the pork to ensure even coating
8. Cover with lid and place into the preheated oven for 4 hours
9. After 4 hours check to see if the pork is tender and can be easily shredded (allow for extra hour in oven if required)
10. If tender, shred pork in pan and season with salt as required