

Pork Carnitas

Ingredients

- 2 T Tomato Paste
- 1 t Salt
- 1 t Ground Black Pepper
- 10 clv Garlic (peeled)
- 2 1/4 lb Boston Butt Pork Roast
(trimmed and cut into 1/2-inch pieces)
- 1 c Chicken Broth
- 1 T Lime Juice

Instructions

- 1.Preheat oven to 350 degrees.
- 2.Combine first 5 ingredients in a large pot; pour broth over pork mixture. Cover and bake at 350 degrees for 1 1/2 hours or until pork is very tender.
- 3.Transfer pork mixture to a 13x9-inch baking dish, and cool to room temperature. Cover and chill for 8 hours or overnight.
- 4.Skim the solidified fat from surface; discard fat. Let pork stand at room temperature 30 minutes to soften. Heat a large skillet over medium-high heat. Add pork; cook 8 minutes or until liquid almost evaporates. Remove from heat; stir in juice.