

Carnitas Tacos

with Pineapple Habanero Salsa, Avocado-Citrus Salad

Carnitas

Pineapple Habanero Salsa

Avocado-Citrus Salad

Pile of warm flour tortillas

Thinly shaved cabbage

Shaved radish

Lime wedges

1. Make **Carnitas**.
2. Make **Pineapple Habanero Salsa**.
3. Make **Avocado-Citrus Salad**.
4. Place Pork in tortillas with Salsa, Salad, cabbage, and radish.
5. Squeeze some lime and eat!

Carnitas

- 1 ea. Bone-in pork butt (6-8#)
- ¼ C. Brown sugar
- ½ C. Salt
- ¼ C. Ground black pepper
- 1 Tbs Ancho chile powder
- ¼ C. Chopped Garlic
- 1 qt. Hazedelic Juice Grenade

1. Mix sugar, salt, black pepper, Ancho chile, and garlic in a mixing bowl.
2. Place pork butt in a baking dish. Rub cure mix into meat on all sides finishing with the fat side up. Let pork butt cure in refrigerator overnight.
3. Pour beer around pork. Cover and place uncovered in a 325° oven for 4-6 hours. The pork butt is ready when the bone pulls out of the meat easily.
4. Shred.

Pineapple Habanero Salsa

- 1 ea. Pineapple, fresh, small dice
- 2-3 ea. Habanero peppers, seeded and de-stemmed, minced. Be careful!
- ½ Cup Small red onion, diced small and rinsed well
- 2 Tbs Cilantro, finely chopped
- 1 Tsp Kosher Salt
- Juice of 2 limes
- 1 Tbs. Ground Coriander

1. Combine all ingredients

Avocado-Citrus Salad

- 1 ea Grapefruit, skin and pith removed, sliced into sections
- 2 ea. Oranges, Cara Cara or Blood oranges if you can get them, skin and pith removed, sliced into sections
- 2 ea. Ripe avocados, peeled, de-seeded, and cut into eighths
- Juice of 1 lime
- 2-3 Tbs. Shelled sunflower seeds
- Kosher salt
- Black pepper

1. Combine citrus and avocados. Toss gently. Season with salt and pepper.
2. Sprinkle with sunflower seeds.