

Crispy Pork Tacos with Avocado and Tomato Salsas

Serves 8

Prep Time: 15 min

Cook Time: 2 hr 30 min

In Uruapan and other parts of Michoacán, large copper cauldrons made in Santa Clara del Cobre are used to fry delicious carnitas in pork lard. This recipe has been adapted for the home cook: Meaty pork ribs are boiled, then fried in their own fat until browned. Use either purchased fresh tomato salsa or **Tomato, Onion, and Serrano Chile Salsa**. Accompany the carnitas with **Classic Red Rice** and beans.

INGREDIENTS

4 pounds boneless country-style pork ribs
2 cups (or more) water
1 1/2 cups fresh orange juice
6 garlic cloves, peeled
2 teaspoons fine sea salt
1 teaspoon grated orange peel

1/4 cup brandy

Warm corn tortillas
Avocado salsa
Fresh tomato salsa

METHOD

Cut pork pieces crosswise into thirds. Cut off any big chunks of fat from pork and reserve; leave small pieces of fat attached to pork. Combine pork, reserved fat, 2 cups water, and next 4 ingredients in deep 12-inch skillet. Bring to boil. Reduce heat, cover, and simmer until pork is tender, stirring occasionally, about 1 hour 45 minutes, adding more water by 1/4 cupfuls if necessary to keep pork partially submerged.

Uncover; boil pork mixture until liquid is reduced by half, about 10 minutes. Stir in brandy; boil until liquid evaporates and meat browns and begins to get crisp, stirring often, about 15 minutes. Cool meat slightly. Discard any loose pieces of fat. Tear meat into strips; return to skillet. (Can be made 1 day ahead. Cover and chill.)

Add 2 tablespoons water to skillet. Cover and rewarm pork over medium-low heat, stirring, about 5 minutes. Season with more salt, if desired. Transfer to bowl. Serve with warm tortillas, Avocado Salsa, and tomato salsa.

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Avocado Salsa

Makes about 2 $\frac{3}{4}$ cups

Prep Time: 15 min

Cook Time: n/a

INGREDIENTS

3 large ripe avocados, halved, pitted, peeled, coarsely chopped
8 ounces fresh tomatillos, husked, rinsed, coarsely chopped
2 serrano chiles, seeded, coarsely chopped
2 tablespoons chopped white onion
2 tablespoons coarsely chopped fresh cilantro

METHOD

Combine all ingredients in processor. Using on/off turns, process until chunky puree forms. Transfer to medium bowl. Season with salt. (Can be made 4 hours ahead. Press plastic wrap directly onto surface of salsa and chill.)

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Tomato, Onion, and Serrano Chile Salsa

Makes about 2 cups

Prep Time: 15 min

Cook Time: n/a

INGREDIENTS

1 1/4 pounds plum tomatoes, cut in half
1/3 cup chopped red onion
3 tablespoons fresh lime juice
2 serrano chiles, coarsely chopped
1 teaspoon salt
Pinch of freshly ground black pepper
1 cup (loosely packed) coarsely chopped fresh cilantro

METHOD

Seed and dice 10 tomato halves; transfer to large bowl. Place remaining tomatoes in blender; add onion, lime juice, chiles, salt, and pepper. Blend until smooth. Add cilantro. Pulse just to mix in cilantro. Pour tomato puree into bowl with diced tomatoes. Stir to blend. Season salsa to taste with salt and pepper. (Can be made 4 hours ahead. Cover and refrigerate.)

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