

RECIPE CARD

BY CHEF *Daniel Gallegos*

CARNITAS & SALSA TATEMADA

CARNITAS INGREDIENTS

- 5 lb pork shoulder
- 2 lb lard
- 1 orange (halved)
- 1 white onion (quartered)
- 1 whole garlic
- 2 Tbsp coriander seed
- 1 Tbsp cumin seed
- 10 black peppercorns
- 3 whole cloves
- 1 cup Coca Cola (Mexican)
- ¼ cup sweetened condensed milk
- 3 bay leaves
- Kosher salt to taste

PROCEDURES

1. Cut your pork into your desired size pieces and season with kosher salt; ideally let sit uncovered in the fridge overnight but this can be skipped.
2. In a heavy bottom Dutch oven set to medium high heat add in half of your lard and begin searing your pork on all sides in batches until all sides have been well seared; once finished add in all your pork and remaining lard and set the stove to low.
3. Add in all remaining ingredients and bring back up to a simmer; once at a simmer place the lid slightly ajar and cook for roughly 2.5hr or until pork is very tender.

• You can cook in the oven, set to 300°F with the lid closed for the same time as well.

SALSA TATEMADA

INGREDIENTS

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- 2 lb tomatillo (milpero)
 - 7 oz Roma tomato (quartered)
 - 4 oz white onion (quartered)
 - ½ oz garlic cloves
 - 3 guajillo (deseeded)
 - 6 Chile de arbol
 - 1 ½ Tbsp caldo de pollo
 - 2 Tbsp oil
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PROCEDURES

1. Heat 4 cups of water to a boil and add in your arbol and guajillo chiles; let soak while everything else is being prepared.
2. Heat a pan on medium heat and add your oil, begin charring your tomatillos making sure you get good char on all sides, place in blender, using the same pan for charring the tomato, onion, and garlic; once all veg is charred begin blending on low to medium speed as to not add too much air into the salsa.
3. Remove chiles from the water and add into the blender; this will change the color as well as add flavor.
3. Once the salsa is smooth add in your caldo de pollo and taste for salt.
 - If salsa is too acidic add in small amounts of baking soda to offset the acidity.
 - Chile de arbol is very spicy, so start off with a small amount and add as needed.