



KEN'S CHIPOTLE CARNITAS

DOMAINE SERENE HARVEST LUNCH SERIES

This recipe is a traditional harvest meal and is usually served to 15 - 20 people. You will want to adjust ingredients accordingly for smaller groups.

INGREDIENTS

- 14 Pounds of Carlton Farms Pork Shoulder
- 7 Pounds Yellow Onions
- 4 Tb. Papa Jake's Seasoning (available from Carlton Farms and some grocery stores in McMinnville).
- 10 Mexican Dried Chipotle Peppers
- 8-10 Cups homemade Chicken Stock
- 3 Tb. Peanut Oil
- 10 Cloves Garlic- smashed whole and peeled.

~Preheat Oven to 325 degrees~

Brown meat in oil in 4-6 inch high roasting pan. Add onions and sweat for 10 minutes. Sprinkle Papa Jake's over meat, add stock, garlic & Chipotle peppers.

Cover fairly tight with aluminum foil and place in 325 degree oven for 3 hours stirring after one hour and again after 2 hours.

Reduce oven to 210 degrees and continue oven braising for 8 to 10 hours. Let cool, then separate and cut meat into shreds, discarding fat and scraps.

Strain liquids (being careful not to break open peppers) and place strained liquid into refrigerator to solidify fat.

After a few hours remove fat from liquid and add liquid back to meat. Reheat and serve with corn or flour tortillas and salsa, salsa verde, crema Mexicana (sour cream), cilantro, green onion, chopped iceberg lettuce and aged cheddar or jack cheese.