

Tacos de Carnitas with Pico de Gallo

For the Carnitas

3-4 cups cooked pork roast, shredded
1 red onion
1 red pepper
2 jalapenos
1 clove garlic
2-3 dried chipotles (optional)
1 cup chicken broth
2 teaspoons chili powder
2 teaspoons cumin
1 teaspoon coriander
½ cup chopped cilantro
2 teaspoons oregano
2 teaspoons smoked paprika
3 tablespoons olive oil
Salt and pepper

For the Pico de Gallo

1½ pounds ripe tomatoes
1-2 jalapenos
½ red onion
½ cup chopped cilantro
Juice of ½ lime
Salt to taste

To Serve

8-12 corn or flour tortillas

For the Carnitas

If using the chipotles, soak them in very hot water for at least one-half hour.

Shred the cooked pork roast. Mince the red onion, the red pepper, the jalapenos, and the garlic. Heat the olive oil in a large skillet, and cook the onion, pepper, and the jalapenos until softened. In the last two minutes add the garlic and continue to cook. If using the chipotles, dry them, chop them, and add to the vegetables, and cook another minute.

Put the shredded pork in the skillet with the vegetables, and cook gently over low heat. Add the chicken broth. You need only enough to moisten the meat. Stir in the chili powder, cumin, coriander, paprika, oregano, and cilantro. Season to taste with salt and pepper. If you need more liquid, you can add a little more broth or some of the soaking liquid from the chipotles.

For the Pico de Gallo

Chop the tomatoes and place in a bowl. Mince the jalapenos and the red onion, and add to the tomatoes. Stir in the chopped cilantro and the lime juice. Salt to taste. This salsa generally tastes better if refrigerated for a couple hours before serving.

To Serve

Heat flour or corn tortillas over a gas flame, or in a dry frying pan, or in the oven. Spread some of the carnitas over the tortilla. Drain a little of the pico de gallo in a sieve to remove as much liquid as possible, then spread over the carnitas.