

This recipe is frickin easy. A one-pot, all-purpose Mexican feast. This is for all the working musicians and all of us hacks who wish after 30+ years they could be satisfied with their musical prowess. Some play, others can simply cook your Grandma under the table. - Mark

Crock Pot Carnitas

Go to your local Latino Mercado. Do not buy this stuff from Safeway, etc. Ever.

Brine:

1/3c Kosher Salt
1T Whole Peppercorns
2 cloves Garlic, smashed
8c Cold H2O

2.5-3# PORK shoulder, Butt
2-3 cups Chicken/Beef broth (make your own or not)
1 lg Yellow Onion, diced
2 Bay Leaves

Spice Rub:

2T Cumin, ground
2T Oregon, Ground
3 cloves, Garlic, minced
1tea Cinnamon, gound
1tea Epazote (optional)

Wash your Butt. Always. Mix brine ingredients together, put yer Butt in it, leave in fridge a minimum of 4 hrs, max of 8. Drain, pat dry, ditch brine.

Rub yer Butt with spice mix to coat well. Put yer Butt in the crock pot. Cover with Bay, Onion, Stock. Turn on.

Cook 4,5,6,7,8, overnight. Whatever. It will make your whole house smell amazing and will make you the envy of your neighbors and an honorary Mexican (not really).

Accoutrements: FRESH corn tortillas, Cotija Cheese, Red, Green, Habanero Salsas and Hot Sauces (if you don't already have these in your fridge, you never have lived in SD and should not read this blog ever again), Avos, Cilantro, Crema, Beans, Rice, and an Horchata.