

Wining and Dining *the Casa di Vino Way*

Carnitas

Yield: 6 servings

Amount	Measure	Ingredient -- Preparation Method
5	pounds	bone-in pork shoulder or pork butt
4	cups	chicken broth
1	large	onion -- quartered
1	tablespoon	coriander seeds
1	tablespoon	cumin seeds
1	teaspoon	dried oregano
3		chipotle chilies in adobo sauce
2		bay leaves

1. Place pork, broth, onion, coriander, cumin, oregano, chilies if using, and bay leaves in a 5- to 6-quart pan. Add enough water to just cover the meat. Cover the pan and bring to a boil; reduce heat and simmer until meat pulls apart easily with a fork (3 to 4 hours).
2. Lift out meat (reserve broth for other uses, if desired). Discard fat. Place pork in a large roasting pan and bake, uncovered, in a 450° oven until sizzling and browned (about 20 minutes). Pull off chunks of meat and shred with 2 forks, discarding fat.

Serve with warm tortillas and condiments.

NOTES : Don't worry if you can't find chipotle chilies. You can add a little liquid smoke to replace the smokiness of the chipotles.

Courtesy of Recipe Source

Suggested Wine Pairing: 2006 Colosi Rosso

Casa di Vino is located in Johnston, Iowa (86th Street, adjacent to the Dahl's Grocery Store)