



Carnitas

Serves 1

Ingredients:

- 2 lbs. Fresh Pork Tenderloins , trimmed
- 2 oz. Garlic , rough chopped
- 1 Jalapeno Pepper , diced
- 1 oz. Cilantro , chopped
- 12 oz. Beer
- 1/2 tsp. Kosher Salt
- 1/2 tsp. Ground Black Pepper

Directions:

1. Using a knife, cut slits into the pork tenderloin and insert chopped garlic and jalapeños.
2. Place tenderloins in a small roasting pan and rub with kosher salt and black pepper. Top with chopped cilantro. Pour beer over the tenderloin and tightly cover pan with aluminum foil.
3. Slow roast in 350° F oven for approximately two hours. Remove tenderloin from pan and chill. When meat is cool, hand shred and store in plastic bag. Label, date and refrigerate until ready to use.