



## Taco Truck Pork Carnitas

### Ingredients

- 2 - 4 tablespoons [Fustini's Cayenne Crush olive oil](#)
- 1 1/2 lb pork loin, cut into 1-inch cubes
- salt and pepper
- 1 medium-size onion, small dice
- 2 cloves garlic, minced
- 1 jalapeno, seeded and minced
- 3-4 tomatillo, husked, washed and quartered
- 1/4 teaspoon cumin seed
- 1 teaspoon [Fustini's Iron Fish Honey Vinegar](#)
- 1-2 cups of water

### Directions

#### Step 1.

Heat 2 tablespoons olive oil in a large pot over moderate heat. Season pork with salt and pepper and fry in hot oil in batches if necessary. Fry on all sides until just brown and remove from pan.

#### Step 2.

Once all pork is browned, add onion and cook, stirring often until soft - 5 minutes. Add garlic and Jalapeno and cook 30 seconds.

Add tomatillo and pork back into the pan. Add enough water to just cover pork. Season with cumin and vinegar, cover loosely and bring to a simmer.

#### Step 3.

Once simmering, turn heat to low and cook for 40 minutes. Uncover and cook until all liquid is gone - another 40 to 60 minutes on low temperature.

Once liquid is gone, continue cooking in any accumulated fat, stirring often, until pork has browned again - be careful not to burn bottom of pan. Serve immediately with corn or flour tortillas.