



WILD. NATURAL. SUSTAINABLE.

Pork Carnitas by Chef Paolo Perlata of Gran Electrica

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Ingredients

- 1 ea. [Fossil Farms Berkshire Pork Boston Butt](#)
- 4 quarts pork or chicken stock to cover the meat
- 1 ea. yellow onion
- 3 ea. garlic cloves
- 1 ea. bay leaf
- 1 bunch thyme
- 1 ea. bag good quality, hand pressed corn tortillas

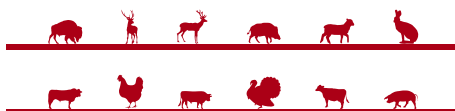
Salsa Verde

- 10 ea. tomatillos
- 1 ea. small onion
- 4 ea. garlic cloves
- ½ ea. jalapeño
- 1 bunch cilantro

Preheat oven to 300 degrees. In a deep baking dish, add pork butt and stock with onion, garlic and herbs. Cook in the oven for 4 hours (or until cooked through). Let cool, and remove the pork from the stock. Rough chop into ¼ inch cubes. Reserve ½ cup cilantro and white onion for garnish and dice small.

Roast salsa verde ingredients in oven at 350 degrees for 20 minutes. To finish, blend everything together with the cilantro and set aside.

To serve, fill tortilla with carnitas and salsa verde, and garnish with chopped onion and cilantro.



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