

Coke-Braised Pork Carnitas

Servings : 6

Amount	Measure	Ingredient - Preparation Method
4	pounds	pork butt or shoulder - trimmed and cut into 3x3 chunks
10 1/4	cups	peanut oil
4	cups	orange juice
2 1/2	cups	cola

Sprinkle pork with salt and pepper. Heat 1/4 cup peanut oil in heavy 8-qt pot over high heat. Working in batches, add pork to pot and saute until browned on all sides, about 7 minutes per batch. Using slotted spoon, transfer to large bowl.

Pour remaining 10 cups oil into same pot. Attach deep fry thermometer to side of pot; heat over med heat until thermometer registers 280F. Add pork to oil in pot. Cook pork over medium heat until brown and tender, adjusting heat as necessary to maintain temperature of oil between 200 and 220F, about 1.5 hours. Using slotted spoon, transfer pork to another large pot. Add orange juice and 2 cups cola to pork and bring to boil; reduce heat and simmer until pork is very tender, about 35 minutes. Add remaining 1/2 cup cola and stir over medium heat until meat falls apart and liquid is absorbed, about 5 minutes longer. Season with salt and pepper and serve.