

Shredded Pork Tacos

Amount	Measure	Ingredient - Preparation Method
2	pounds	boneless pork shoulder - 2 inch cubes
3	cloves	garlic - peeled and diced
1	large	white onion - finely chopped, divided
3	sprigs	fresh marjoram
3	cloves	garlic - unpeeled
1 1/4	pounds	ripe roma tomatoes
2	teaspoons	chipotle chile canned in adobo - pureed
4	tablespoons	olive oil
1	teaspoon	mexican oregano
1	teaspoon	canela - finely ground
1/2	teaspoon	freshly ground black pepper
1/4	teaspoon	ground clove
		sea salt
		corn tortilla

Place the pork in a large saucepan and cover with water be several inches. Salt the water liberally. Add 3 cloves diced garlic, half the onion and marjoram to the pan. Bring the water to a boil, skim the foam, reduce the heat and simmer for 2 hours, partially covered, until the pork is very tender. Cool the meat in the broth. Shred the pork and reserve.

Toast 3 cloves garlic in a small skillet over medium-high heat, turning occasionally, until soft, 8-10 minutes. Cool and peel. Roast the tomatoes until charred on all sides. Cool and peel, reserving juice.

Place the tomatoes and juices, chipotle and garlic in the blender and puree. Heat 2 table-spoons oil in a medium saucepan over medium-high heat. Pour in the puree and stir as it thickens, about 7 minutes. Season with salt.

Heat the remaining oil in a large nonstick pan over medium-high heat. Add the shredded pork and the remaining onion. Fry the mixture, stirring frequently, until it is browned and slightly crispy, about 15 minutes. Add the oregano, canela, pepper and cloves and stir for 1 minute. Pour on the sauce and stir occasionally until almost all the liquid has evaporated, about 6 to 8 minutes. Adjust seasonings.

Make tacos!

Yield: "24"