

Rose Pork Tacos

Rose Product used: Pork Shoulder Butt



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2 ancho chiles
2 dried chipotle chiles
3 tbs extra-virgin olive oil
1 Rose Smoked Pork Shoulder Butt
Salt and pepper
2 onions, chopped
1 red bell pepper, seeded and chopped
4 cloves garlic, chopped
1 tbs ground cumin
4 sprigs thyme
1 bay leaf
1 (28-ounce) can whole tomatoes,
drain and crush
1 orange, halved
1 lime, halved
flour or corn tortillas

3 avocados, diced
5 radishes, sliced thin into julienne strips
cilantro leaves to taste
tomatillo salsa verde (use store
bought or home made)

Cooking Directions:

Cover the chiles with hot water in a small bowl and set aside. In a Dutch Oven with a tight fitting lid, heat 3 tablespoons olive oil. Generously season the pork with salt and pepper. Brown the meat well on both sides, about 5 minutes per side; remove the meat and set aside. Add the onion, pepper, garlic, cumin, thyme, and bay leaf. Fry until softened, about 5 minutes,

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scraping the browned bits in the pan. Remove the stems and seeds the softened chiles reserving the liquid. Tear the chiles into small pieces and add to the vegetables in the pot. Add the pork to the pan along with any accumulated juices. Top the meat with the tomatoes. Pour in the chili soaking liquid, straining out any seeds, until it almost covers the meat; add water if you need more liquid. Cut the orange and lime in half, squeeze the juices, straining out any seeds, into the pot and add the rinds. Bring the liquid to a boil, reduce the heat, cover, and simmer for about one hour, or until the pork is very tender. Remove the meat to a platter and shred into bite size pieces. Take a tortilla

and place about 2 tablespoons of the meat on top. Garnish with the avocado, radishes, and salsa verde; fold the sides up and serve. Makes about 15 to 20 tacos.

