

## **CITRUS BRAISED PORK TACOS** by Annie Bliss

Serves 60

2 Tbs vegetable oil

7 Onions, chopped fine

12 Garlic cloves, minced

6 Tsp ground cumin

6 Tsp dried oregano

3 Tsp ground allspice

3 Tsp ground cinnamon

2 Cup tomato paste

3 Cups water

2 Cups frozen orange juice concentrate, thawed

8 Tbs distilled white vinegar

9 Tbs Worcestershire sauce

30 Bay leaves

Salt and pepper

25# Boneless pork butt roast, grimed and cut into 1" chunks

Packages 6" flour tortillas, enough to give each two tacos

Adjust oven rack to lower-middle position and heat oven to 300 degrees. Heat oil in pan over medium heat until shimmering. Add onion and cook until lightly browned, 4 to 6 minutes.

Add garlic, cumin, oregano, allspice, and cinnamon and cook until fragrant, about 30 seconds.

Stir in tomato paste and cook, stirring constantly, until paste begins to darken, about 45 seconds. Mix water, orange juice concentrate, 2/3 of the vinegar. Worcestershire, bay leaves, salt and pepper, and add to onion mix, scraping up any browned bits. Spread the pork among three 9x20 pans. Bring sauce to a boil and distribute it over the pork with a ladle.

Place pans in oven, uncovered, and cook until pork is tender, about 2 hours, stirring once halfway through cooking.

Remove pans from oven and place on stovetop; remove bay leaves. Using a potato masher, mash pork until finely shredded. Bring to a simmer over medium-high heat, then reduce heat to medium-low and cook until most of liquid has evaporated, 3 to 5 minutes.

Off heat, stir in remaining vinegar and season with salt and pepper to taste. Serve on tortillas with pickled onions and lime wedges.

## PICKLED ONIONS

5 red onions, halved and sliced thin

5 cups distilled white vinegar

1  $\frac{2}{3}$  cups sugar

1  $\frac{1}{2}$  tsp salt

Place sliced onions in a bowl. Bring vinegar, sugar, and salt to simmer over medium heat, stirring occasionally, until sugar dissolves. Pour over onions and cover loosely. Let onions cool completely, about 30 minutes. Onions can be refrigerated for up to 1 week.