

COLA BRAISED CARNITAS TACOS

PAIRED WITH 2020 BARBERA DESTINY RIDGE | YIELDS 6 SERVINGS

INGREDIENTS

1½ lb Pork butt, cut into 4 inch chunks

1 tbsp Garlic, granulated

Kosher salt and Pepper as needed

1 can Coca-Cola or other 'cola' soda (12oz)

2 Bay Leaves

2 sprigs fresh Thyme

2 sprigs fresh Tarragon (basil is a similar substitute)

As needed for serving, warm small corn tortillas, salsa verde, chopped onion, small cilantro sprigs, sliced radishes and lime wedges

METHOD

1. Preheat the oven to 325°F.
2. Season the pork with the garlic powder, salt and pepper.
3. Place the pork snugly in an oven-proof, non-reactive deep dish and pour the soda and water over the pork.
4. Add the bay leaves, thyme and tarragon on top of the pork. Cover with parchment paper then foil and place in the oven.
5. Cook the pork for 2½ hours and remove the parchment and foil and continue cooking for 30 minutes or until the pork is 'fork tender.'
6. Using tongs, transfer the cooked pork to a cutting board, 'tent' with foil and let cool slightly.
7. Using two forks, shred the meat into bite size pieces.
8. Serve the shredded pork in warm corn tortillas with salsa verde, onion, cilantro, radishes and lime wedges.