



PORK CARNITAS WITH TOMATILLO SALSA

BY GABRIEL BALDERAS
CHEF/OWNER, EL CABO VERDE
SHREVEPORT-BOSSIER, LA.

YIELD: 6 TACOS

For Carnitas

- 2 pounds pork shoulder
- 1 pound leaf lard or rendered fat
- 1.5 ounces kosher salt

For Roasted Tomatillo Salsa

- 15 tomatillos
- 3 fresh jalapeño peppers
- ½ medium white onion
- 2-3 sprigs cilantro
- Salt (2 tablespoons or to taste)

SALSA PREPARATION: Remove husk and wash tomatillos. Remove stems from peppers. Place tomatillos and jalapeños on cast iron griddle on medium heat and turn once they begin to blister. Once blistered evenly, remove from griddle and allow to rest for 5 minutes. Place all ingredients in a blender and liquefy until smooth.

CARNITAS PREPARATION: Cut the pork into 1-inch cubes. Season with the kosher salt. Heat the lard, preferably in a cast iron or stainless steel skillet. Once lard is liquefied, add pork to the skillet and wrap with foil. Place skillet in oven at 275 degrees for 4 hours. Remove and drain grease. Serve over tortillas with roasted tomatillo salsa.

Everything about pop-up restaurant and mobile food vendor El Cabo Verde is local, right down to the name: “Cabo” stands for “Caddo” and “Bossier.” Chef/owner Gabriel Balderas creates authentic, flavorful Mexican fare using only locally sourced or certified organic ingredients. You can find El Cabo Verde at local farmers’ markets, festivals and events.