



# Truffle Shuffle

## California Carnitas

### Braised Pork Shoulder Tacos with Tomato Confit

#### Mise en Place

Cutting board  
Chef knife and filet knife if available  
Dutch oven with lid or large oven-safe pot with a lid

Blender  
2 sheet trays  
Medium sized mixing bowl  
Small mixing bowl

Small sauce pot with lid or plastic wrap  
Can opener  
Large saute pan

#### Ingredients

2 pounds pork shoulder  
2 tablespoons pork seasoning mix  
2 white onions  
6 garlic cloves  
¼ cup canola oil  
1 cup tomato confit  
24 ounces chicken stock

2 bunches cilantro  
1 bag dried chilis (mix of pasilla, arbol, and California)  
1 16 ounce can crushed tomatoes  
4 tomatillos  
12 tortillas

2 limes  
Balinese Truffle Salt, to taste  
Tequila Blanco, 2 tablespoons  
Kosher salt, to taste

#### **\*\*Homework: 1 Day Before Cooking\*\***

1. Cube the pork shoulder and transfer to a large bowl. Season with the pork seasoning and kosher salt (about 1-2 teaspoons) and set aside to temper for 15 minutes.
2. Preheat your oven to 350F.
3. Dice 1 of the onions. Smash 3 of the garlic cloves
4. Heat a dutch or oven-safe lidded pot oven over high heat. Add the canola oil to the preheated pan.
5. Just before the oil begins smoking, use tongs sear each cube of pork on all sides, working in batches so as not to overcrowd the pan. Set aside the seared pork on a plate, leaving the pork fat in the pan.
6. Add the diced onion and smashed garlic and saute in the pork fat over medium heat, stirring frequently, until the onion is translucent and soft.
7. Add the tequila to deglaze, stirring up any brown bits that have formed.
8. Add the chicken stock and chili arbol (the smallest peppers in the mix) to the pot and bring to a simmer, then add the pork and any collected juices.
9. Add ½ bunch of cilantro to cover, then, once at a nice simmer, cover with a lid and transfer to the oven to braise until the pork is fork tender, about 2-3 hours.
10. Remove from the oven and allow to cool until it's room temperature.
11. Once cool, cover the pot and refrigerate until you start cookin'!

#### Preparation

1. Turn your broiler to high.
2. Bring 2 quarts (8 cups) of water to a boil.
3. Reheat the braised pork shoulder over medium-high heat. Add the tomato confit, scraping out any oil in the container.

4. Bring the braised pork to a simmer. Adjust the heat to maintain a simmer. Cook until the pork mixture is hot, tender, and the liquid is reduced to a saucy consistency.
5. Husk and halve the tomatillos. Smash the remaining garlic cloves.

### How to Cook

1. In a large saute pan over medium-high heat, toast the remaining dried chilis until the air is spicy.
2. Add the toasted chilis to the boiling water. Turn off the heat and let soften for 5 minutes. Drain over a large bowl to reserve the liquid.
3. Spread the canned tomatoes, garlic cloves, and tomatillos onto a sheet tray. Place under your broiler and allow to caramelize for 3-5 mins.
4. Add the caramelized tomatoes, garlic, tomatillos, and rehydrated chilis to a blender. Blend, adding reserved chili water as necessary, until a nice salsa-like consistency forms. Taste and season with salt.
6. Dice the remaining onion. Slice the remaining 1 bunch of cilantro. Transfer to a small bowl and mix to combine.
7. Slice the limes into wedges.
8. In the same saute pan you used to toast the chilis, toast the tortillas until nice and soft.
9. Let's make some tacos!!!! Place the tortillas on a plate, add the saucy pork, a dollop of salsa, a sprinkle of cilantro and onion, and a squeeze of lime. Enjoy!!!!

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*This class includes Chef Connie's Tomato Confit and Seasoning Mix. We've shared the recipes below so you can recreate them in your own kitchen.*

## **Tomato Confit**

### Ingredients

4 medium heirloom tomatoes  
¼ cup olive oil  
Salt and pepper

### To make

Preheat your oven to 350F.  
Slice the tomatoes and season with salt.  
Place in a baking dish and just barely cover with olive oil.  
Confit in the oven until shriveled and tender, about 1½ -2 hours.  
Cool and pack in a small container so the flavors can mingle overnight.

## **Pork Seasoning Mix**

### Ingredients

1 teaspoon garlic powder  
1 teaspoon onion powder  
1 teaspoon dried oregano  
1 teaspoon smoked paprika  
½ teaspoon red chili flakes  
½ teaspoon Aleppo pepper

### To make

In a small bowl, stir together all of the ingredients until combined.