



© 2020 Tyson Foods, Inc.



**CHAIRMAN'S
RESERVE**



difficulty rating

serving size: 6 | **prep time:** 15 minutes | **cook time:** 2 hours 50 minutes | **cut:** shoulder | **method:** braise

tequila braised carnitas

Tequila braised pork shoulder with spice from red chilies and smoked salt, slow cooked for pull-apart tenderness.

INGREDIENTS:

- 5 lb *Chairman's Reserve*® pork shoulder
- ½ cup tequila
- 5 dry red chilies, rehydrated
- 2 teaspoons smoked salt
- ½ teaspoon black pepper
- ½ cup tomato paste

DIRECTIONS:

1. Preheat oven to 350°F.
2. Combine the tequila, chilies, salt, black pepper and tomato paste in a food processor.
3. Place the pork shoulder on a roasted pan and rub the chili and tomato mixture all over the pork shoulder.
4. Cook in the oven until the pork is tender, about 2 to 3 hours.

servings: 6 | **calories:** 580 | **total fat:** 31g | **sodium:** 1150mg | **total carbohydrate:** 6g | **protein:** 54g