

CopyCat Chipotle Mexican Grill Pork Carnitas

Ingredients

4 pounds pork roast
2 tablespoons sunflower oil
1 teaspoon salt
1 cup water
1 teaspoon thyme
2 teaspoons juniper berries
1/2 teaspoon ground black pepper
2 or 3 bay leaves

Directions

Preheat oven to 300 degrees.

Over medium heat add sunflower oil to a dutch oven. Season roast with salt. When the oil is hot saute roast on all sides for about 3 minutes on each side.

This will brown the roast a bit. Add water, bay leaves, thyme, juniper berries, and ground black pepper to the Dutch Oven.

Place lid on the pan and cook for 3 to 4 hours in the oven. Turn roast over in the pot every hour or so. Turning the roast will ensure the flavors go through the roast.

Remove roast from oven. Allow resting for about 20 minutes. Then pull the meat apart with two folks.