

# Pepper Carnitas



**FOODSERVICE**

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**SERVING SIZE: 32**

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## Ingredients

- 2 tablespoons Onion Powder
- 2 tablespoons Garlic
- 1/4 cup Chili Powder
- 1 1/3 tablespoons Cumin
- 1 1/3 tablespoons Coriander
- 2 tablespoons Salt
- 1 1/3 tablespoons Ground Celery
- 7 pounds Pork Shoulder
- 6 cups **Furmano's Mixed Peppers with Onions**, Undrained

## In This Recipe



Mixed Pepper Strips with Onions

## Preparation

1. Preheat oven to 300
2. In a large bowl, mix together Onion Powder, Garlic Powder, Chili Powder, Cumin, Coriander, Salt, and Ground Celery.
3. Add this spice mixture to the Pork Shoulder. Take care to coat the entire surface area of the shoulder with spices.
4. Place a large roasting pan on to the stove top over medium high heat. Sear the Pork Shoulder on all sides and remove.
5. Add Furmano's Mixed Pepper Strips to the roasting pan and heat to 165 degrees.
6. Return Pork to the pan, cover, and place in oven. Braise for 4 hours.
7. When done remove Pork from pan, drain Peppers from juice (reserving juice) and puree peppers to desired consistency of sauce, using juice to moisten as you puree.
8. Shred meat and serve with Sauce and tortillas.

