

Chile-Braised Pork Shoulder Tacos



Ingredients

- 4 large dried ancho chiles (about 3/4 oz.), stemmed, seeded
- 2 large dried chiles de árbol or japones chiles, stemmed, seeded
- 2 Tbsp. sugar
- 1 Tbsp. fresh lime juice
- 1 5-lb. boneless pork shoulder (Boston butt)
- Kosher salt
- 2 Tbsp. vegetable oil
- 1 large onion, chopped (about 2 cups)
- 3 large garlic cloves, coarsely chopped
- 2 bay leaves
- 2 tsp. dried oregano, preferably Mexican
- 2 tsp. ground coriander
- 2 tsp. ground cumin
- 1/2 tsp. ground allspice
- 1 12-oz. bottle Negro Modelo or other dark beer
- 24 (or more) 6" corn tortillas
- 4 radishes, trimmed, thinly sliced
- Tomato-Serrano Salsa (click for recipe)
- Tomatillo-Chipotle Salsa (click for recipe)
- Pickled Onions (click for recipe)
- Chopped fresh cilantro

Info

- **Prep:** -
- **Cook:** -
- **Serves:** 8
- [Source](#)

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Directions

1. Place chiles in a medium bowl. Add enough boiling water to cover, and set a small plate or bowl on chiles to keep submerged. Let soak until softened, about 30 minutes. Drain chiles, reserving 1 cup soaking liquid.
2. Preheat oven to 350°. Place chiles, sugar, lime juice, and ¼ cup reserved soaking liquid in a blender. Purée chile mixture, adding more soaking liquid as needed to form a smooth paste. Season pork shoulder generously with salt and spread paste over pork. DO AHEAD Can be rubbed 1-2 days ahead. Cover and chill. Let come to room temperature before continuing.
3. Heat oil in a large heavy pot over medium heat. Add onion, garlic, bay leaves, oregano, coriander, cumin, and allspice. Cook, stirring often, until onion is soft, about 8 minutes. Add beer; bring to a boil. Add pork to pot; cover and transfer to oven.
4. Braise pork, basting occasionally with pan juices, until very tender, about 2½ hours. DO AHEAD Can be made 2 days ahead. Let cool slightly. Chill uncovered until cold, then cover and keep chilled. Rewarm before continuing.
5. Transfer pork to a large platter. Let cool slightly. Pour pan juice mixture over pork; cover and keep warm. (Alternatively, shred the pork with 2 forks and pour pan juice mixture over pork.)
6. Meanwhile, working in batches, cook tortillas in a large heavy skillet over low heat until toasted, about 1 minute per side. Transfer to a large sheet of foil; wrap to keep warm.
7. Serve pork with tortillas, radishes, both salsas, pickled onions, and chopped cilantro, encouraging guests to fill and garnish tacos as desired.

[chile](#), [ancho](#), [lime](#), [pork shoulder](#), [pork](#), [beer](#), [tortillas](#), [radish](#), [salsa](#), [chipotle](#), [cilantro](#), [instant pot](#), [mexican](#), [tacos](#)

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