



Beef Carnitas

Ingredients:

- 2.5–3 lbs beef chuck roast, cut into large chunks
- 1 tbsp olive oil
- 1 large onion, sliced
- 4 cloves garlic, minced
- 1 tsp ground cumin
- 1 tsp smoked paprika
- 1 tsp chili powder
- 1/2 tsp ground cinnamon
- Salt & pepper to taste
- 1/2 cup orange juice
- 1/4 cup lime juice
- 1 cup beef broth

For the Brown Sauce:

- Pan drippings from cooked beef
- 1 tbsp flour or cornstarch
- 1 tbsp butter
- Salt to taste

To Finish:

- Fresh chopped cilantro
- Optional: tortillas, rice, avocado, pickled onions, or sour cream for serving

Instructions:

1. **Sear the Beef:**
Heat olive oil in a large skillet or Dutch oven over medium-high heat. Sear beef chunks on all sides until browned. Remove and set aside.
2. **Build the Base:**
In the same pan, sauté onions and garlic until softened. Stir in cumin, paprika, chili powder, cinnamon, salt, and pepper.
3. **Slow Cook:**
Add the beef back to the pot along with orange juice, lime juice, and beef broth. Cover and simmer on low heat for 3–4 hours (or cook in a slow cooker on low for 6–8 hours) until beef is fall-apart tender.
4. **Shred & Crisp:**
Remove the beef, shred it, and spread on a baking sheet. Broil for 4–5 minutes to crisp the edges slightly (optional but tasty!).
5. **Make the Brown Sauce:**
Skim fat from the pan drippings. In a saucepan, melt butter, whisk in flour, and cook until golden. Slowly stir in pan drippings until smooth and thickened. Season to taste.
6. **Assemble:**
Drizzle brown sauce over crispy beef carnitas and top with chopped cilantro. Serve as tacos, bowls, or on a plate with your favorite sides!