

Ingredients:

Carnitas:

3 1/2 Pounds Of Country Style Pork (Pork Shoulder, recommend better flavor)
4 Cups Of Pork Lard (DONT USE OIL!! WILL CAUSE FLARE UP)
1/2 Onion
1 Tbsp Black Pepper (Use Whole Black Peppercorns If Available)
2 Tbsp Of Oregano
4 Bay Leaves
3 Tbsp Of Salt(Or Salt To Taste)
1 Mexican Coca Cola (Or Use 1 Tbsp Of Raw Sugar)
1 Can Of Condensed Milk
2 Oranges
4 Garlic Cloves

Chili Verde Sauce:

Extra Virgin Olive Oil To Fry Up(You Can You Use Any Kind Of Oil)
12 Tomatillos
1/2 Onion
3 Serrano Peppers
3 Garlic Cloves
1/2 Bunch Of Cilantro
Salt To Taste
Black Pepper To Taste

Beans:

2 Cans Of Pinto Beans
Salt To Taste
Black Pepper To Taste

Puerto Rican Rice: Cook On Low For 20Min After Reaching A Boil

2 Tbsp Of Sofrito
Extra Virgin Olive Oil To Fry Up
4 Packets Of Sazon Goya "W/Culantro"
2 Cups Of Rice
4 Cups Of Water
1 Tbsp Of Chicken Bouillon

Garnishes:

1/2 Onion Diced Up
1 Bunch Of Cilantro Diced Up
Mexican Crema (Or Sour Cream)
Pico De Gallo