



Fast Ed's Pork Carnitas with Hillbilly Cider

Serves 10

1.4 kg boneless rolled pork shoulder
 1 ½ Tbsp smoked paprika
 2 tsp ground cumin
 2 tsp ground fennel seed
 1 tsp ground coriander seed
 salt flakes and freshly-milled black pepper
 ¼ cup extra virgin olive oil
 300ml Hillbilly Apple Cider
 1 brown onion, finely diced
 3 sticks celery, finely diced
 4 cloves garlic, minced

juice of 1 lime
 1 cup chicken stock
 400g can black beans, drained
 white corn tortillas, salsa and guacamole, to serve

1. Preheat oven to 130°C. Pat the pork dry with kitchen paper. Mix the spice sin a small bowl, then rub onto the surface. Cover and refrigerate overnight to marinate.
2. Season with salt and pepper, then drizzle with half the olive oil. Arrange in a roasting pan and bake

for 8 hours, until falling apart.
3. Sauté the onion, celery and garlic in the remaining oil in a saucepan over a moderate heat for 5 minutes, until softened, then add the juice, Hillbilly Apple Cider, stock and beans. Simmer until the liquid has evaporated.
4. Shred the pork and serve with toasted tortillas, beans, guacamole and salsa.

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 for Hillbilly Cider**