

How To Make Best Carnitas Instant Pot With Air Fryer.

INGREDIENTS

4 lb pork shoulder blade roast

1 tsp onion powder

1 tsp garlic powder

1 tbsp cumin

2 tsp season salt

1 tsp cayenne pepper

1/4 tsp cinnamon

1 cup beer

1/2 cup orange juice

2 tbsp lime juice

2 tbsp chopped garlic

1 large onion

1/4 - 1/2 cup taco sauce

1/4 cup salsa

1 Tortillas whole wheat

INSTRUCTIONS

4 lb pork shoulder blade roast dry and cut on 4 pieces. Make seasoning add 1 tsp of onion powder + 1 tsp of garlic powder + 1 tbsp of cumin + 2 tsp of season salt + 1 tsp of cayenne pepper + 1/4 tsp of cinnamon then mix it together and season the pork.

Instant Pot add 1 cup of beer + 1/2 cup of orange juice + 2 tbsp of lime juice + 2 tbsp of chopped garlic. Cut 1 large onion on 4 pieces and put them into pot and then put on them pork. Close the lid. Press pressure cook on hi for 1 hour. Then 10 minutes of natural release and then quick release. Open the lid. Take out the pork and put on serving plate or bowl with 1/3 - 1/2 cup of liquid. Remove the liquid from pot and shred pork with 2 forks. You can eat like this or broil in the oven or put shredded pork into the pot without liquid. Close with air fryer lid and broil at 400F for 6 minutes open the lid and turn the pork and broil for another 3 minutes. Open the lid add 1/4 - 1/2 cup of taco sauce + 1/4 cup of salsa. Put shredded pork on tortillas add salsa and sour cream, shredded cheese or anything you like.