

3 Steves' Smoky & Spicy Pork Tinga Recipe

Ingredients:

- 1 cup (packed) light brown sugar
- 1 cup kosher salt plus more
- 4 bay leaves*
- 3 tablespoons pickling spice
- 8 whole garlic cloves, smashed*
- 1 quart unfiltered apple cider
- 3-5 lbs pork shoulder (Boston butt)
- 12 oz good quality soft pork chorizo
- 1 12oz can Chipotle chiles
- 28oz can San Marzano tomato puree
- 4 Tbsp apple cider vinegar
- ½ Tsp crushed red pepper
- 1 Tsp Thyme*
- 1 Tbsp dried Oregano
- 1 Tbsp sugar (or honey)
- 3 Tbsp good smoked Paprika
- 2 large yellow onion*
- 1 large white onion for serving
- Maizada brand tostadas
- 1 bunch cilantro
- 2 limes cut into wedges
- 1 ripe avocado for serving
- Mexican Crema for serving
- Crumbled Cotija cheese for garnish

Preparation:

1. For brine: Add apple cider to saucepan. Add brown sugar, kosher salt, 2 bay leaves, pickling spice and 4 garlic cloves. Bring to simmer then cool completely.
 2. Place pork in a non-reactive container or large Ziploc bag and introduce brine. Let soak, refrigerated for 12-24 hours.
 3. Remove from brine, rinse well and pat dry.
 4. (Preferred, but optional method) rub with your favorite rub and smoke in smoker with Applewood and Hickory to internal temp of 205° Remove, wrap in foil to rest 30 mins, then shred. Proceed to step 6.
- OR-
5. (Quick method*) Trim and cube pork butt into 2" cubes. Simmer with onion, garlic, thyme and bay leaf for 1 1/2 hrs. Reserve some of the juices. Cool and shred.

6. In a large (cast iron is best) skillet, cook chorizo, then saute' shredded pork in chorizo fat with 1 yellow onion, red pepper and Oregano until slightly crispy on the edges.
7. Add tomato puree and reserved cooking liquid* adjusting for consistency.
8. Puree, then add canned Chipotle Chiles, paprika and apple cider vinegar. Adjust sweetness with sugar (or honey).
9. Let simmer on low for 15 mins.

Serving:

1. Take a Maizada Tostada and smear with Mexican crema.
2. Place hot Tingas on Tostada.
3. Top with chopped white onion, cilantro, avocado and lime.
4. Garnish with crumbled Cotija.
5. Pour a big glass of 3 Steves Three Zins Zinfandel.
6. Relax and enjoy and remember who loves you!

*Applies only if using quick method. If using preferred method, cut ingredients quantities by half.