Carnitas with Tomatillo Salsa

4 pounds boneless pork butt, cut into 2" pieces

2 pounds lard

24 (6 inch) corn tortillas

fresh cilantro

Lime wedges

Salsa

28 ounce can tomatillos

1 Tablespoon olive oil

1 small onion, chopped

1/2 cup fresh cilantro

1 jalapeno, chopped

juice from 2 limes

1 garlic clove, minced

salt

1/2 teaspoon sugar

Toss half of tomatillos with 1 t. oil and transfer to a foil lined baking sheet.

Broil until spotty brown. 7-10 minutes.

Transfer tomatillos to food processor to cool.

Add onion, cilantro, jalapeño, lime juice, garlic, 3/4 t. salt, sugar, remaining tomatillos and 2 t. oil.

Pulse until chunky.

Sprinkle pork with 1 1/2 T. salt.

Melt lard in Dutch oven. Add pork and cook until bubbling.

Transfer to oven and cook uncovered, until pork is tender. (about 2 1/2 hours)

Remove pot from oven and let sit 30 minutes. Transfer pork to cutting board and shred.

Season pork with salt and pepper. Divide among warm tortillas.

Garnish with onion and cilantro and serve with salsa.