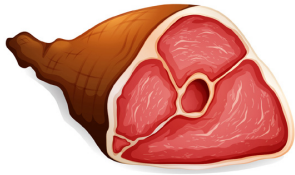


# **PORK**



## **Perfect Carnitas** with Roasted Mexican Street Corn *and* **Sticky Honey-Garlic Pork** with White Rice

### **Produce**

Cilantro, ¾ bunch  
Corn, 4 ears  
Garlic cloves, 3  
Jalapeño pepper, 1  
Limes, 6  
Radishes, 1 bunch  
Tomatillos, 4

### **Meat**

Pork, 1 (5-pound) shoulder

### **Dairy/Refrigerated**

Butter, salted, 3.5 ounces (7 tablespoons)  
Cotija cheese, grated, 1 ounce (¼ cup)  
Sour cream, 8.4 ounces (1 cup)

### **Pantry**

Broth, chicken, 4 fluid ounces (½ cup)  
Chili garlic sauce, 2 tablespoons  
Honey, 4 ounces (1/3 cup)  
Mayonnaise, 2.1 ounces (¼ cup)  
Rice, white, uncooked, 6.3 ounces (1 cup)  
Sesame oil, toasted, 1 teaspoon  
Soy sauce or tamari, 2 tablespoons  
Tortillas, corn, 10

### **Seasonings**

Chili powder, 1 tablespoon  
Red pepper flakes, ½ teaspoon