**Puerco Frita**

**Meat Marinade:**

1 ½# cubed pork meat

¼ cup lime juice

½ cup orange juice

1 oz. garlic, smashed

1 tsp. cumin seeds

1 tsp. coriander seeds

1 tsp. sugar

½ tsp. salt

**Other Ingredients:**

4 Tbsp. olive oil

1 cup pork stock

**Onion Ingredients:**

1 onion, sliced thinly

3 garlic cloves, minced

¼ cup lime juice

1 tsp. salt

½ tsp. pepper

**INSTRUCTIONS**

**Day 1:**

1. In a dry frying pan, toast the cumin and coriander seeds. Put the toasted seeds into the spice grinder and grind into a powder.
2. Combine all marinade ingredients except the meat in a large container. Whisk until the sugar and salt are dissolved. Add the meat; make sure it is totally covered in liquid.
3. Put a lid on it and put it in the cooler to marinate over night.
4. Mix all onion ingredients together in a large container. Put a lid on it and leave it in the cooler to marinate over night.

**Day 2:**

1. Preheat the oven to 425º.
2. Heat 2 Tbsp. olive oil into 2 large sauté pans over medium heat.
3. Drain the meat of the marinade and divide evenly between the two hot pans.
4. Sear the meat on all sides so it is golden brown.
5. Once the meat is seared, put it all in one of the pans
6. Add the pork stock and put that pan into the oven for 20-30 minutes.
7. Drain the onions of their marinade.
8. Cook the onions in the empty pan you cooked the pork in.
9. Once the pork is finished cooking, mix in with the onions.
10. Adjust seasonings to tase.