Instant Pot Pork Carnitas

Ingredients:

* 3 pounds pork shoulder meat, cut into 2 inch cubes
* 1 cup chicken or beef stock

Marinade:

* 4 garlic cloves, crushed
* 1 medium onion, roughly chopped
* 1 teaspoon ground cumin
* 2 bay leaves
* 1 TBSP coconut aminos
* 1 orange, juiced
* Kosher salt
* Ground black pepper

Instructions:

1. Cut pork shoulder into cubes, keeping excess fat.
2. Marinate pork cubes and fat in the Instant Pot. Season generously with kosher salt and pepper. Add 4 crushed garlic cloves, chopped onion, 1 tsp cumin, 2 bay leaves, 1 TBSP coconut aminos and juice from 1 orange. Mix well and marinate for 20 minutes.
3. Pour the stock into the inner pot. Close the lid and pressure cook at High Pressure for 30 minutes + 15 minute Natural Release. Carefully release the remaining pressure after the 15 minutes.
4. Transfer the pork cubes onto a baking sheet and drizzle some of the cooking juice on to each piece of pork. Place pork into the broiler for 5 minutes then flip add more cooking juice and place in the broiler for another 5 minutes or until the surface is crisped.