

PORK CHILE VERDE

INGREDIENTS:

❖ Pork Butt or shoulder	4 lbs.
❖ Salt	2 tsp
❖ Black Pepper	1 tsp
❖ Flour (for dredging)	
❖ Vegetable oil	¼ cup
❖ Yellow onions	3
❖ Green bell peppers	2
❖ Anaheim chilies	2
❖ Jalapenos	2-3
❖ Garlic cloves	3
❖ Tomatillos	1 ½ lbs.
❖ Oregano	1 TBSP
❖ Cumin	2 tsp
❖ Coriander seeds	2 TBSP
❖ Bay leaves	2
❖ Cilantro leaves	1 bunch
❖ Chicken stock	4 cups

METHOD:

1. Season the pork meat generously with salt and pepper, lightly flour.
2. Heat oil in a heavy-bottomed skillet over medium high heat and brown pork chunks well in small batches, on all sides. Lift pork out of pan and place in a wide soup pot.
3. Discard fat and place the onions and peppers in the same skillet and sweat over moderate heat, stirring occasionally until limp, about 5 minutes.
4. Add all of the chilies and cook an additional 3-4 minutes, then add the garlic and cook 1-2 minutes more.
5. Add the sautéed vegetables, chopped tomatillos, dried herbs, and cilantro to the meat, cover with the chicken stock and bring up to a boil and reduce to a slight simmer.
6. Cook for 2-3 hours uncovered or until the pork is fork tender.
7. Adjust the seasoning to taste with salt and pepper.
8. Serve with red rice for a delightful contrast.

