



Presents



Mark's Pork Chili Verde

Presented on August 30, 2014

Ingredients:

Chile Verde, one of the most popular dishes featuring Green Chili from Anaheim to Hatch. The flavor of the chile used makes all the difference for the flavor and just how spicy you like your food.

2 lbs. cubed Pork butt or Sirloin
1 large onion or 2 medium onions
2-4 jalapenos
8-10 New Mexico variety Green Chili Peppers, roasted and peeled
4 cloves of garlic
12-14 tomatillos
1/2 C. cooking wine
3 T. white vinegar
2-3 C. chicken stock
1 T. dried oregano
1 T. dried cumin
1 T. paprika
1 T. cayenne
salt and pepper to taste

In 8 qt. dutch oven, cook minced onion, green chili and garlic until translucent and then set aside. Brown pork and then add the onions and chili back into the meat.

Add in the vinegar, white wine into meat and mix well. Then add the dried spices to the meat, as well as the roasted tomatillos. Last you add the chicken stock, or any stock you prefer. Cover and simmer for 90 minutes on low heat.

Enjoy on top of pinto or black beans with a side of corn or flour tortillas.

Calories-366cal, Carbs - 12g, Fat - 22g, Protein - 29g, Sodium - 1176mg, Sugar - 5g