

# Chili Verde

From our friend James' mother



*A Mexican pork stew, full of flavor. A great one-dish meal.*

4 pounds pork shoulder, trimmed of fat, cut into 2" cubes

2 tablespoons vegetable oil, or lard

1 large onion, chopped

4 large garlic cloves, minced

1 1/2 teaspoons sea salt

Freshly ground black pepper to taste

1/2 tablespoon ground cumin

9 cups chicken stock, or pork stock if available

4 whole poblano peppers, seeded and chopped

2 whole jalapeno peppers, seeded and chopped

1 large yellow bell pepper, seeded and chopped, or more if you'd like

1 1/2 pounds tomatillos, quartered

1/2 bunch fresh cilantro, with extra for garnish

2 cups tortilla chips, coarsely crumbled

1 cup grated cheese, Jack, Cheddar, your choice

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>

## Servings: 10

*As with any and all kinds of soups or stews, they're better the day after they're made. Ideally make this through step 2 the day before serving.*

1. In a large, heavy pot over high heat, sear the pork cubes in vegetable oil, turning on all sides, until golden brown. Remove to a plate as you brown. Do not crowd the pan or it will steam rather than sear.
2. Once all the pork has been browned and removed, pour off all but a tablespoon or so of the fat. To what's remaining in the pot add the chopped onions, garlic, salt, pepper and saute until the onions are transparent, about 7-10 minutes. Add the ground cumin, chicken stock and pork cubes. Bring the mixture to a boil, reduce heat, cover and simmer for 30 minutes. (Can be made the day before up to this point.)
3. Add the poblano chiles, jalapeno peppers and bell pepper.
4. In the bowl of a food processor, puree the fresh tomatillos and cilantro until it's completely chopped. Add to the pork mixture. Bring to a boil and simmer for 30-45 minutes, until the meat is fork tender. (If desired, once cooked, cut the large chunks of meat into smaller bite-sized pieces.)
5. Scoop heaping cups of the mixture into wide bowls, add hand-crushed tortilla chips, grated cheese and a few sprigs of cilantro. Serve with hot, buttered flour tortillas.

---

Per Serving (excluding unknown items): 691 Calories; 44g Fat (58.4% calories from fat); 32g Protein; 39g Carbohydrate; 5g Dietary Fiber; 109mg Cholesterol; 2627mg Sodium. Exchanges: 2 Grain(Starch); 3 1/2 Lean Meat; 1 1/2 Vegetable; 6 1/2 Fat.