

# Pork and Green Chile Stew

Homesick Texan blog

CooknKate blog

Internet Address:



4 pounds pork shoulder, butt, R-T-C, cut into 1-inch cubes

3 tablespoons flour

1 pound poblano pepper, about 5, aka pasilla chiles

2 whole jalapeno pepper, or more or less to suit your taste, minced

1 pound tomatillos, cut in eighths

1 medium onion, peeled and diced

6 whole garlic cloves, minced

6 tablespoons ground cumin

2 tablespoons oregano

2/3 cup fresh cilantro, or more if desired, chopped

2 cups chicken broth

2 cups beer

1/2 cup masa harina

2/3 cup sour cream

Salt and pepper to taste

## Servings: 8

1. Cut the poblanos in half, seed (and remove the white ribs) and lay out on a roasting pan, skin sides up. Rub each with a bit of olive oil, then broil until blackened. Remove to a bowl and cover with plastic wrap. Set aside for 20 minutes, then (using rubber gloves if your skin is sensitive to chile heat) gently remove the skin. It should come right off if you're careful. Dice the chiles and set aside.
2. In a large Dutch oven or heavy-duty soup pot saute the onion in olive oil until just cooked, about 10 minutes. Add minced garlic and cook for a few minutes more. Do not brown the garlic. Turn off the heat and set aside.
3. Sprinkle the meat cubes with salt, pepper and some flour. In a large round skillet (or two, if you have them, because this takes awhile) heat olive oil and brown the pork cubes. Do not crowd the pan or they'll steam rather than brown. The crusty stuff adds lots of flavor to the stew. You may have to do several batches. As the pork is done, add it to the soup pot.
4. Once the meat browning is complete, add the chicken stock, beer, tomatillos, half the cumin, oregano and the jalapenos. Bring to a boil, reduce heat and low simmer, without a lid, for about an hour.
5. Add the remaining cumin, oregano and about half of the cilantro, and salt and pepper to taste, if needed. Continue to simmer for 30 minutes, stirring occasionally. If you can see visible fat floating on top, remove with a flattish spoon or ladle.
6. Add the poblano chiles and simmer for another 30-45 minutes until the meat is fork tender. Use a lid if the mixture is getting too thick (or add a little bit of water).
7. Remove a bit of the chile liquid to a small bowl and add the masa harina - with some additional water to get it to smooth out to a thin paste, then slowly stir this into the stew. Continue to cook for another 10-15 minutes until thickened. Serve in bowls with sour cream dollop on top, additional cilantro sprigs and hot flour tortillas on the side.

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Per Serving (excluding unknown items): 689 Calories; 42g Fat (55.9% calories from fat); 50g Protein; 24g Carbohydrate; 4g Dietary Fiber; 136mg Cholesterol; 334mg Sodium. Exchanges: 1/2 Grain(Starch); 6 1/2 Lean Meat; 2 Vegetable; 0 Non-Fat Milk; 4 1/2 Fat.

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