



Green Chile Stew with Pork Recipe

Mexican Stew

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Ingredients:

3 pounds boneless pork, cubed(1/2-inch pieces)
3 tablespoons peanut oil
3 stalks celery, chopped
2 medium tomatoes, diced
7 green chiles, roasted, peeled, seeded, and chopped
4 cloves garlic, peeled and crushed
Chicken soup stock OR canned broth OR water to cover(not bouillon)
Salt to taste

La Victoria brand salsa jalapeno(if you dare

Directions:

Brown the pork in the oil, doing so in 2 or 3 batches. Use a large black frying pan so that the meat will brown quickly.

Place the meat in a 3-or-4-quart covered oven casserole and add the next ingredients. Deglaze the frying pan with the chicken broth or water and add to the pot. Barely cover the ingredients with chicken broth or water. Chicken broth may make this too rich for you, so you might try just water or half of each.

Cover and simmer until the stew is thick and the meat very tender, about 1 1/2 hours.

Add salt to taste before serving.
Serves 6-8.

If the stew is not hot enough for you, add a bit of La Victoria salsa jalapeno. This is wonderful, but be careful. It's hot! Pueblo tradition calls for the addition of corn or potatoes to this dish. I prefer it without. It makes a wonderful filling for enchiladas. Patty and I simply serve a big green salad with this dish...and a pile of wheat tortillas. Then we take the telephone off the hook!(Jeff Smith, the Frugal Gourmet).



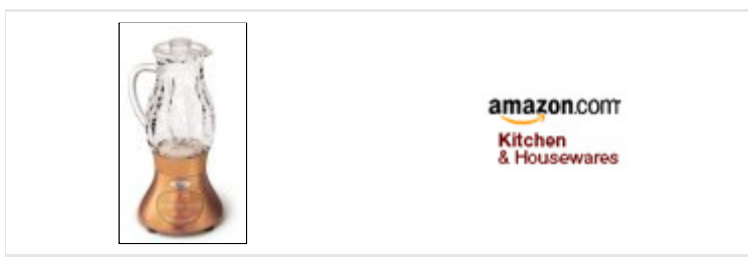
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Submitted 6/13/05.
Source: The Frugal Gourmet Cooks American
Submitted By: Linda Wilson
wilson@gatecom.com