



# Pork and Green Chile Stew

<b>Prep Time:</b>	45 min	<b>Level:</b>	<b>Serves:</b>
<b>Inactive Prep Time:</b>	1 min	Easy	4 servings
<b>Cook Time:</b>	1 hr 35 min		

- 1 pound pork butt, trimmed of fat
- 2 yellow onions, quartered
- 1 tablespoon ground cumin
- 2 bay leaves
- 2 teaspoons dried Mexican oregano
- 1 teaspoon salt
- 1 teaspoon black peppercorns
- 1/2 teaspoon cayenne
- Chile Verde, recipe follows
- Corn Tortillas, accompaniment
- Diced, seeded tomatoes, accompaniment
- Sour cream, accompaniment

Place pork butt, yellow onions, cumin, bay leaves, Mexican oregano, salt, black peppercorns and cayenne in a large saucepan and cover with water by 1-inch. Bring to a boil. Lower the heat to medium-low and simmer until tender, about 45 minutes, skimming the surface to remove any scum that forms. Drain in a colander. Shred the drained pork and return to the pot. Add the Chile Verde and stir well. Bring to a simmer over medium-low heat, and cook until heated through. Serve hot with tortillas and other desired condiments.

### Chile Verde:

- 1 pound fresh mild green New Mexico chiles, or Anaheims
- 1 pound fresh hot green New Mexico (Big Jim) chiles, or anchos or poblanos
- 2 tablespoons vegetable oil
- 1/2 cup chopped white onion
- 2 tablespoons minced garlic
- 1 tablespoon minced, seeded jalapeno pepper
- 2 teaspoons dried Mexican oregano
- 1 teaspoon salt
- 1 teaspoon ground cumin
- 2 tablespoons all-purpose flour
- 3 cups chicken stock, or canned low-sodium chicken broth
- 1/2 cup chopped fresh cilantro

Roast the peppers by placing them on an open gas flame, turning them frequently with tongs until all sides are charred black, about 7 to 10 minutes. (Alternately, the peppers can be roasted under a broiler, or on top of a gas or charcoal grill.) Place the blackened peppers in a plastic or paper bag, and let rest until cool enough to handle, about 15 minutes. Peel the peppers, and remove the seeds and the stems. Chop the peppers and set aside.

In a large saucepan, heat the oil over medium-high heat. Add the onions and cook, stirring, until tender, about 3 minutes. Add the garlic, jalapenos, oregano, salt, and cumin, and cook, stirring, for 1 minute. Add the flour and cook, stirring, without allowing to color, for 2 minutes. Add the chopped peppers, and stir well to combine. Add the chicken stock, stir well, and bring to a boil. Lower the heat to medium-low and simmer, stirring occasionally, for 30 minutes.

Remove the chile verde from the heat, add the cilantro, and adjust seasoning, to taste.

