



## *Chili Verde (Pork & Green Tomatillo Stew)*

6 lbs cubed pork stew meat

1/4 cup vegetable oil

2 large yellow onions

6 cloves garlic, minced

1 Tbsp. sea salt

fresh ground pepper, to taste

1 Tbsp. ground cumin

8 fresh poblano chiles, seeded and chopped

4 fresh jalapeno peppers, seeded and chopped

2 yellow bell peppers, seeded and chopped

3 lbs fresh tomatillos, husks removed

1 cup cilantro leaf, coarsely chopped

1 - 2 cups chicken broth

In large stock pot over high heat sear pork in the vegetable oil until browned. Remove from the pot, reserve 3 Tbsp. oil in the pot.

Saute the onion and garlic, seasoned with salt and pepper in the reserved oil until onions are tender. Add the cumin, then stir in pork and chicken stock. Simmer for 1/2 hour.

Add in poblanos, jalapenos and bell peppers. (roast for more flavor)

Puree the tomatillos and cilantro in a blender, and add them to the pot.

Cook for an additional 30 to 45 minutes.

Makes a great burrito with spanish rice and refried beans.