

Chili Verde

Ingredients:

4 pounds of pork butt or shoulder, cubed
2 teaspoons of salt
1 teaspoon of ground black pepper
1 cup of all-purpose flour for dredging
¼ cup vegetable oil
3 yellow onions, diced
3 green bell peppers, diced
3 poblano or Anaheim chilies, diced
2 jalapeno peppers, sliced
5 garlic cloves, diced
1 ½ pounds of tomatillos, roasted and diced
½ teaspoon of dried oregano
3 bay leaves
4 cups of chicken broth
2 limes
1 package of 12-count Mission street taco flour tortillas (optional)



Instructions:

Remove the outer leaves from the tomatillos, rub with a touch of oil, arrange on a cooking sheet, and place under the broiler until the tops are brown and the skins split. Remove from the broiler and let cool completely before cutting into small pieces. Discarding the skins is optional.

Remove the bone from the pork, if necessary, and cut the pork into bite sized 1 inch cubes. Season with salt and pepper.

In a heavy pot set on medium heat, add the oil until shimmering. Using a large zip-top plastic bag, add the flour and a small portion of the pork. Toss to coat. Add to the pot to brown, being careful not to over crowd the pot else the pork will steam rather than brown. Remove the pork, set aside, and continue until all of the pork has been nicely browned all over.

Add 2 tablespoons of the flour to the pot and whisk with the oil and pork fat to create a roux. If there is not enough oil, add a bit more before adding the flour. You want equal volumes of oil and flour. There is no need to cook it until brown. Just a minute or two will suffice.

Add the diced onions, peppers, and chilies. Cook for 5 minutes, stirring occasionally, until softened. Stir in garlic and let cook for 2 more minutes. Add the chopped tomatillos, bay leaves, oregano, and chicken stock. Cover and bring to a boil. Reduce heat to a simmer, leaving the pot partially uncovered, and cook for 2 hours until the pork is fork tender.

Spoon into bowls and serve with lime wedges. Spoon chili onto soft tortillas with a squeeze of lime for wonderful “wet tacos”. Extra chili can be frozen in zip-top bags.