



# Chile Verde

## Ingredients:

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| 2 lbs. pork (bottom or shoulder), cut into 1" cubes      | 1/2 cup flour                                |
| 1 Tbsp. cumin  | 1 Tbsp. coriander                            |
| 1 Tbsp. paprika  | 1 Tbsp. onion powder                         |
| 1 Tbsp. garlic powder                                    | 1 Tbsp. salt                                 |
| 3 lbs. fresh tomatillos (rinse and remove husks)         | 12 cloves of garlic, peeled                  |
| 3 medium to large fresh Pasilla chilis (or Anaheim)      | 2 medium yellow/sweet onions, finely chopped |
| 1/2 medium bunch of cilantro chopped (add more to taste) |  |
| 2 limes zested, then juiced                              | 4 cups chicken broth                         |
| 3 Tbsp. olive oil  |  |

## Directions:

In a food storage bag, combine the flour, cumin, coriander, paprika, onion powder, garlic powder and salt and mix well. Add approximately 1/3 of the cubed pork to the bag, coat with the flour mixture, brown in a hot pan with 1 Tbsp. olive oil for each batch. Remove from pan and place in a crock pot. Line a cookie sheet with foil, arrange the tomatillos, garlic and Pasilla chilis and then roast under the broiler until they blister. Save all of the juices on the pan. Place the chilis in a plastic bag to steam them for 15-30 minutes.

While the tomatillos and chilis are cooling, add the onions, cilantro, limes, and chicken broth to the crock pot. Remove the seeds and skin from the Pasillas. Place the garlic and half the tomatillos in a blender, make sure they have cooled, and just barely puree, 10-30 seconds depending on your blender, place in the crock pot. Add the cleaned Pasillas and the other half of the tomatillos, give them a quick blend and add them to the crock pot. Cook as slow as possible, preferably 8 hours, but 4 hours will work. If you would like it a little thicker, about an hour before mix 1/2 cube softened butter and 1/4 cup flour together then add to the crock pot.

*"Life is an Adventure, Drink Wine!"*