

RECIPE CARD

PORK GREEN CHILI

INGREDIENTS:

- 3 TBSP OIL
- 2 LB PORK BUTT (TRIMMED OF SOME FAT AND DICED)
- 1 ONION
- 3 GARLIC CLOVES
- 1 15 OZ CAN OF TOMATOES DICED
- 1 15 OZ CAN OF GREEN CHILI DICED
- 2 QUARTS CHICKEN STOCK
- 3 TBSP CUMIN
- 3 TBSP OREGANO
- 1 TBSP CHILE POWDER
- 1 TBSP BLACK PEPPER
- 1 TBSP ACHIOTE
- 1 CHIPOTLE IN ADOBO PEPPER
- 0.5 CUP MASA WATER (ENOUGH TO MAKE MASA PASTE)

DIRECTIONS:

1. HEAT POT ON HIGH
2. ADD OIL, BROWN DICED PORK
3. ADD ONIONS AND GARLIC
4. ADD THE REST OF THE INGREDIENTS AND SIMMER FOR 1 HOUR
5. MIX WATER AND MASA TO MAKE A PASTE. THIS WILL HELP TO PREVENT CLUMPS FROM FORMING.
6. ONCE PORK IS TENDER SLOWLY WHISK IN THE MASA PASTE
7. SIMMER FOR ADDITIONAL 20 MINUTES
8. SERVE OVER RICE WITH TORTILLAS AND A DOLLOP OF SOUR CREAM AND A LIME WEDGE