Green Chili

**Ingredients**

* 2 lbs pork, diced
* 1 cup chopped onion
* 14 oz. chicken broth
* 1½ tsp garlic powder
* 2 ½ tbsp chicken stock
* 1 tsp celery salt
* 1 tbsp cornstarch
* ½ tsp oregano
* 1 tbsp cumin
* ½ tbsp jalapeno
* 1 tbsp dried cilantro
* ½ tbsp green chili powder
* 10 oz. green enchilada sauce
* 27 oz. diced green chili
* 8 oz. green chili, pureed
* 1 tsp salt
* habanera hot sauce as needed

**Instructions**

1. Brown pork and drain
2. Add onion & chicken broth (will not cover meat)
3. Simmer 1 hour, stirring often.
4. Add spice mix and a little water. Simmer 1 hour stirring often to avoid sticking.
5. Add green enchilada sauce and stir. Simmer ½ hour.
6. Add diced green chili. Cook for 15 minutes.
7. Add 8 oz. pureed green chili.
8. minutes later, adjust with ½ tsp jalapeno, 1 tsp salt and a liberal dose of habanera hot sauce.

I am adding to the doc to see exactly what is going to happen

One more line