

# ***Pueblo Green Chili***



## **Instructions**

- 1.** In a large skillet, brown pork on medium high heat and drain excess grease. Add fresh garlic and onion and cook until soft. Add butter and flour, stir mixture to brown the flour similar to making gravy.
- 2.** Bring water and chicken stock to a boil.
- 3.** Reduce heat to simmer and add the remaining ingredients. Continue to simmer until mixture has thickened.
- 4.** Gradually add small amounts of corn starch, mixed with water, to thicken and continue cooking to desired thickness. Serve with fresh tortillas and enjoy.

## **Ingredients**

- 1 1/2 lbs** diced pork
- 6 - 10** roasted Pueblo green chilies diced
- 1** small onion diced
- 1/4 cup** butter
- 1 cup** flour
- 1 pkg** chicken stock
- 4 cups** hot water
- 2 cloves** fresh garlic minced
- 2** Roma tomatoes diced
- 2 tsp** salt
- 2 tsp** black pepper
- 2 tsp** garlic salt
- 1/2 cup** corn starch

