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# Green Chili

**From the Kitchen of:** Dave Creque

**Servings:** a group

**Prep Time:** 30 minutes **Bake Time:** 2 hour **Bake Temp:** Simmer

**Ingredients:**

* 3 lbs. pork
* ¾ cup flour
* 1 large onion sliced in larger portions
* 4-5 fresh garlic cloves peeled and diced
* 2 Tbls ground cumin
* 4 cups chicken stock
* 1 can ready cut diced tomatoes
* 5 cups diced green chili’s
* 2 Tbls butter
* 2 Tbls olive oil
* 2 Tbls oregano
* 1-2 jalapenos

Start by adding olive oil, butter, garlic and onion in dutch oven. Saute’ while dicing pork in small chunks. Brown the pork in 2 batches. Once done, combine the first batch with second batch. Combine dry ingredients. Add a cup or 2 of chicken stock, flour and oregano stirring to avoid flour lumping. Add last of chicken stock. Add remaining ingredients. Simmer for 2-4 hours.

**NOTE:** I usually use garlic salt as I cook to taste. Some chicken stock can be kind of salty so I go light to start off with. I get my green chilies from Toni’s Meat market. I buy a bushel and clean, peel and dice them. Package them in 5 cup portions and freeze. Or use frozen store packaged ones.