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# Green Chili

**From the Kitchen of:** David Von Tilius

**Servings:** a group

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

**Ingredients:**

* 3 lbs. pork
* ¾ cup flour
* 1 large onion
* 1 Tbls chili powder
* 3-4 fresh garlic cloves peeled and diced
* 2 Tbls ground cumin
* 1 tsp cumin seed
* 64 oz chicken stock
* 1 can diced tomatoes
* 5 cups diced green chili’s
* 2 Tbls oregano
* 2 jalapenos diced
* 2 Liter root beer
* Butter

Cook pork in crock pot for 4 -5 hours with root beer. Remove and pull pork with fork. Set aside.

In cast iron pot sauté onion with butter and garlic. Meanwhile, mix flour, chili powder, cumin seed, ground cumin and oregano in bowl. Combine pork and flour mixture in pot with onions. Stir coating pork with flour mixture. Take ½ green chili and put in food processor. Process until smooth. Add to pot along with other ½ of green chilis, jalapenos, tomatoes and broth.

Simmer 3 – 4 hours stirring occasionally.