

Greg's Great Green Chili Stew

Ingredients to serve 4

- ¼ cup olive oil
- 2 pounds boneless pork shoulder, cut into 1-inch cubes
- 2 chipotle chilies, crushed
- 1 tsp. dried oregano
- 2 tsp. ground coriander
- 1 tsp. ground cumin
- 2 cloves garlic, thinly sliced
- 2 medium onions, peeled and ½ inch dice
- 2 tsp salt
- 1 pound tomatillos, husked, rinsed, and quartered
- 1 qt chicken stock
- 2 bay leaves
- 1 16oz can posole (hominy)
- 1 16 oz can pink beans
- (All canned beans and posole should be rinsed with water in a colander, to wash way all traces of canning residue, before using them)
- 3 Poblano Chilies, roasted*, peeled and 1 inch dice Or-2
7 oz. cans California green chilies, seeded and chopped

For Garnish: Fresh Cilantro leaves, Diced red onion, diced tomato, lime wedges

Technique

I use an 8-quart Dutch oven for this recipe. Any large, thick-bottomed pot will do though.

- 1) Over a medium high flame heat the Dutch oven. When it's hot add 2 tbsp of the oil and then brown the pork cubes. You may have to do this step in batches to avoid crowding. Once the cubes are well browned on all sides remove them from the pot.
- 2) Add the Crushed Chipotles, oregano, coriander and cumin to the fat that remains in the pot, adding the remaining tbsp of oil if necessary, and sauté until fragrant, about 1 minutes, keep stirring the spice mixture to prevent burning
- 3) Add the sliced garlic and sauté with the spice blend until fragrant, about 90 seconds.
- 4) Add the diced onions and salt to the pot and stir well. Continue cooking until the onions have begun to brown, approximately 8 minutes.
- 5) Add the tomatillos to the onion mixture and blend well. Reduce the heat and simmer until the tomatillos have softened and released their liquid, about 10 minutes.
- 6) Add the reserved pork cubes, chicken stock, bay leaves, pink beans, posole, and green chilies to the pot, blend well, and allow to simmer until pork is fork tender. Make sure that the stew doesn't become too dry. Add water as needed.

7) Season with salt and pepper to taste.

Serve garnished with Cilantro, diced red onion and diced tomato with a squeeze of lime.

This dish is actually better reheated so don't be shy about doubling the recipe and saving some for leftovers!

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Roasting Poblano chilies is easy to do on any open flame. Simply rest the chili on your stove top [or oven broiler} and leave in the flame until the skin is burnt and blistered. Once the chilies are charred on all sides remove them to a bag or closed container to allow them to steam while they cool. That will make peeling them all the easier. You can wash off the charred skin that remains on the chilies under running water but I like to leave some on for this dish as it adds a bit of extra smokiness to the finished product.