

# SAVEUR

*Savor a World of Authentic Cuisine*

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## Chile Verde

You can get a bowl of green chili most anywhere in the American southwest, but New Mexicans are particularly proud of their chile verde, with its hunks of juicy pork shoulder and tart tomatillo-based sauce. The dish gets its oomph from green chiles, ideally the gorgeous ones grown around the town of Hatch, of which New Mexicans are likewise justly proud.



*Credit: Penny de los Santos*

**SERVES 4-6**

### INGREDIENTS

1/4 cup canola oil

2 lb. boneless pork shoulder, cut into 1/2" cubes

Kosher salt and freshly ground black pepper, to taste

1/2 cup flour  
8 oz. ground breakfast sausage  
2 tbsp. ground cumin  
1 tbsp. green chile powder  
1 dried pasilla chile, stemmed, seeded, and chopped  
1/2 cup chopped scallions  
12 tomatillos, husked, rinsed, and finely chopped  
2 medium yellow onions, finely chopped  
2 serrano chiles, stemmed and finely chopped  
2 Anaheim chiles, stemmed, seeded, and finely chopped  
1 green bell pepper, stemmed, seeded, and finely chopped  
2 cups chicken stock  
1 (15-oz.) can green enchilada sauce, such as Hatch  
Hot sauce, for serving  
Roughly torn cilantro leaves, to garnish

## INSTRUCTIONS

Heat oil in an 8-qt. saucepan over medium-high heat. Season pork with salt and pepper; toss with flour. Working in batches, add pork to pan; cook until browned, about 6 minutes. Transfer to a bowl; set aside. Add sausage; cook, breaking up with a spoon, until browned, about 4 minutes. Transfer to bowl with pork. Add cumin, chili powder, and pasilla; cook until fragrant, about 1 minute. Add scallions, tomatillos, onions, serranos, Anaheim chiles, and bell pepper; cook until soft, about 15 minutes. Add reserved pork and sausage, stock, and enchilada sauce; cook until pork is tender, about 30 minutes. Garnish with cilantro; serve with hot sauce.

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