

Pork Green Chile

Ingredients

1.5 – 2 lb pork roast
1 1/3 T cooking oil, lard or bacon grease
2/3 large chopped onion
4 cloves garlic, minced
4 T flour
1 (10 oz) can tomatoes, drained
1 1/3 C diced green chilies
2 large tomatillos, husks removed and coarsely chopped
1 1/3 – 2 2/3 t diced jalapeno
3 1/3 c water or chicken broth
1 1/3 T ground cumin (or to taste)
1 1/3 T ground chili powder (or to taste)
2/3 t salt

Directions

1. Simmer roast in a large pan until meat is tender and removes from the bone easily. (You can also use diced pork or pork cube steaks cut into bite sized pieces, browned in the pot with the onion and garlic before adding the rest of the ingredients).
2. Cool meat enough to handle. (Keep the drippings for later).
3. Cube cooked pork into bite sized pieces.
4. Process 1/2 of the green chilies until smooth.
5. In the same large pan you cooked the meat in, melt the lard or bacon grease (or oil).
6. Add onions and garlic; sauté until tender but not brown.
7. Stir flour into the onion, garlic and fat until the flour absorbs the oil or fat. (You may need more or less than the 4 tablespoons.)
8. Add the broth or water.
9. Cook and stir until mixture comes to a boil and is slightly thickened.
10. Add cubed meat, drained tomatoes, chopped tomatillos, all of the green chilies, and the jalapeno. (You may want to reserve half of the jalapeno and taste it first to see if you want to add more heat or not.)
11. Add the spices a little at a time until you get a taste you like, bringing to a simmer before each addition.
12. Simmer for at least one hour, stirring occasionally.
13. If you want a stew type chili, add cubed potatoes 20 minutes before serving. Serve with warm tortillas.
14. For a vegetarian chili, leave out the pork.