

Green Chile Stew

Ingredients:

2 pounds pork, trimmed of visible fat and cubed (loin works well)
4 Tbs. vegetable oil
1 large onion, diced
4 cloves garlic, crushed
4 medium ripe tomatoes, chopped OR 1 pint grape tomatoes OR 6 canned Roma tomatoes, crushed
8 to 10 green chiles, peeled/seeded/chopped (see note below)
Handful of fresh cilantro, chopped
¼ cup red chile sauce OR ¼ cup canned enchilada sauce (medium or **hot** preferred)
5 medium potatoes, peeled and diced

Method:

Heat the oil in Dutch oven until hot over medium high heat. Brown the pork well on all sides (do this in small batches). Remove the pork from the Dutch oven and sauté the onion until brown. Add the garlic and sauté until fragrant. Add the pork and all the ingredients EXCEPT the potatoes. Add water (or chicken broth) to ALMOST cover the ingredients in the pot and bring to a simmer on the stove. Place lid on Dutch oven and transfer to a preheated 325 degree oven and braise for 2 ½ hours, covered.

Add the potatoes and continue to braise until meat and potatoes are tender (about 45 minutes).

Serves 4 to 6

NOTE: Fresh or frozen fire-roasted green chiles that have been thawed, peeled, seeded, and chopped are the chiles of choice for this dish. Varieties of green chiles include; Big Jim (medium), Sandia (hot), and Barker's (extra hot). They are available from The New Mexican Connection (nmcchile.com). Fresh poblano or Anaheim chiles (available in most supermarkets) may also be used. Poblanos or Anaheims should be roasted until the skin is blackened and then placed in a bag to steam the skins loose. The skins are then removed along with the stems and seeds. The chiles are chopped and used as above. DO NOT use canned green chiles; they do not have the correct flavor!!!