

Pork Green Chili

Serves ~4



Notes from my grandma: You can use pork chops, pork shoulder roast, or any other lean pork. It also works well in the slow cooker. After you've simmered it for an hour, if it's too thin, you can dissolve some cornstarch in water and add to the pot. Bring to a boil. Fresh roasted chilis are great, too.

1 pound pork, cubed
2 tablespoons butter, divided
Small white onion, diced
1/4 cup all purpose flour
1/2 teaspoon salt
1/2 teaspoon pepper
2 cups chicken broth
2 cans (7 ounces each) mild diced green chilis
1 can (14.5 ounces) diced tomatoes
Dash cumin
Salt and pepper to taste
Dash red pepper flakes (optional)
1/2 teaspoon chili powder
1 tablespoon dried oregano

Combine the 1/2 teaspoons of salt and pepper with the 1/4 cup flour. Dredge the cubed pork through the seasoned flour.

In a large saucepan, melt one tablespoon of butter over medium heat. Place the diced onion in the pan and cook for 8-10 minutes until soft. Remove the onion to a bowl. Melt the other tablespoon of butter and add the flour-covered pork to the pan. Let sit for three minutes to brown. Stir and let brown for another 2-3 minutes. Stir in the garlic and cook for about 30 seconds until fragrant. Add in the chicken broth and scrape the bottom of the pot. Add rest of the ingredients and let simmer for one hour. Adjust the seasonings to your preference.

Serve warm with cheddar cheese, sour cream, and tortillas.

www.shemakesandbakes.com