



Pork in Green Chili with Posole

Makes approximately 6 to 8 servings.

Ingredients

- 3 Lbs. Boneless Pork Butt, cut into 1 1/2 – inch cubes
- 3 Tbs. Olive oil
- 3 Large onions, diced
- 4 jalapenos, chopped
- 2 Tbs. minced garlic
- 6-8 fresh poblano peppers, charred, peeled, seeded & diced (2 cups)
- 6-8 fresh tomatillos, husked, washed & cut up (2 cups)
- 2 tsp. oregano
- 2 tsp. ground cumin, toasted
- 1 Bay leaf
- 1 strip lemon zest
- 2 cups canned posole (hominy), drained and rinsed
- 2 cups all-natural chicken broth
- ½ cup chopped cilantro
- Salt and freshly ground pepper to taste



Pork in Green Chili with Posole (Cont.)

Directions

Place a Dutch oven over medium-high heat and add 3 Tbs. olive oil. When the oil begins to shimmer, add the pork in one layer without over-crowding (you may need to do this in two batches). Sauté the pork until lightly browned. Remove with a slotted spoon.

To the same pot, add the onions and garlic; cook till translucent, then add the herbs, diced peppers, jalapenos, tomatillos, hominy and chicken broth. Stir well and add salt & freshly ground pepper to taste.

Add the pork and any accumulated juices along with a strip of lemon zest. Bring to a boil, then turn down and simmer gently, covered, till the pork is tender (about 1 hour). Taste again for seasoning and add ½ cup chopped cilantro.

As with most stews, this Mexican dish will taste better after the flavors have had a chance to meld overnight in the refrigerator. You may need to add some chicken broth to it when reheating.

Serve with steamed corn tortillas and/or rice.