

RECIPE CARD

PORK GREEN CHILI

INGREDIENTS:

- 3 TBSP OIL
- 2 LB PORK BUTT (TRIMMED
OF SOME FAT AND DICED)
- 1 ONION
- 3 GARLIC CLOVES
- 1 15 OZ CAN OF TOMATOES
DICED
- 1 15 OZ CAN OF GREEN CHILI
DICED
- 2 QUARTS CHICKEN STOCK
- 3 TBSP CUMIN
- 3 TBSP OREGANO
- 1 TBSP CHILE POWDER
- 1 TBSP BLACK PEPPER
- 1 TBSP ACHIOTE
- 1 CHIPOTLE IN ADOBO
PEPPER
- 0.5 CUP MASA
WATER (ENOUGH TO MAKE
MASA PASTE)

DIRECTIONS:

1. HEAT POT ON HIGH
2. ADD OIL, BROWN DICED
PORK
3. ADD ONIONS AND
GARLIC
4. ADD THE REST OF THE
INGREDIENTS AND
SIMMER FOR 1 HOUR
5. MIX WATER AND MASA
TO MAKE A PASTE. THIS
WILL HELP TO PREVENT
CLUMPS FROM FORMING.
6. ONCE PORK IS TENDER
SLOWLY WHISK IN THE
MASA PASTE
7. SIMMER FOR
ADDITIONAL 20 MINUTES
8. SERVE OVER RICE WITH
TORTILLAS AND A
DOLLOP OF SOUR CREAM
AND A LIME WEDGE