

Chile Verde con Puerco (Green Chile with Pork)

From *Beyond Tacos: Mexican Cuisine*, by Regina Akers and Herb Weiner, Kitchen Wisdom Publishing, Copyright © 1984, ISBN 0-937383-00-7.

(Before)

2 pounds boneless pork roast
¼ cup oil
3 cloves garlic
½ onion
13 ounces canned green chiles
4 ounces canned tomatillos

½ TBSP ground cumin
¼ tsp crushed red chiles
1 chicken bouillon cube
½ tsp salt
½ tsp pepper

Mince garlic and onions, and set aside. Chop green chiles and tomatillos, and set aside.

Cut pork into ½ inch chunks. Sauté with oil on medium heat until gray (not brown). Add onions and garlic, and sauté until the onions become transparent. Add green chiles and tomatillos, and sauté five minutes more. Add cumin, red chiles, chicken bouillon, pepper, and salt (optional) to 1 cup water, then add to pork. Simmer until tender. Add water as the pork cooks, if necessary.

(After)

2 pounds boneless pork roast, cut into
½ inch chunks

¼ cup oil

3 cloves garlic, minced
½ onion, minced

13 ounces canned green chiles, chopped
4 ounces canned tomatillos, chopped

½ TBSP ground cumin
¼ tsp crushed red chiles
1 chicken bouillon cube
½ tsp salt, or to taste

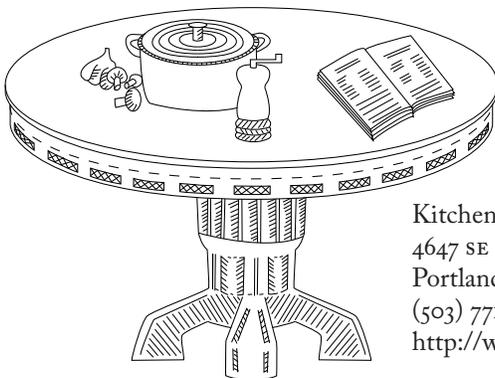
½ tsp pepper
1 cup water

} Sauté on medium heat until gray (not brown).

} Add to pork and sauté until the onions become transparent.

} Add to pork and sauté five minutes more.

} Add to pork and simmer until tender. Add water as the pork cooks, if necessary.



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