

# Bring your recipe designs into the twenty-first century!

## Before

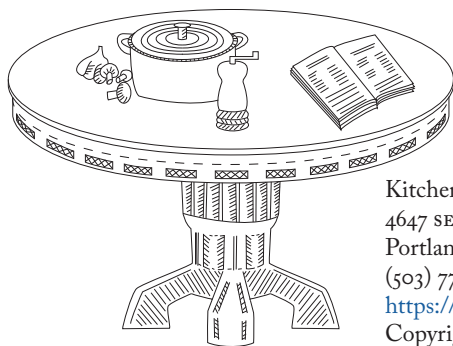
2 pounds boneless pork roast	½ TBSP ground cumin
¼ cup oil	¼ tsp crushed red chiles
3 cloves garlic	1 chicken bouillon cube
½ onion	½ tsp salt
13 ounces canned green chiles	½ tsp pepper
4 ounces canned tomatillos	

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 more water as the pork cooks, if necessary.

## After

2 pounds boneless pork roast, cut into ½ inch chunks	}	Sauté on medium heat until gray (not brown).
¼ cup oil		
3 cloves garlic, minced	}	Add to pork and sauté until the onions become transparent.
½ onion, minced		
13 ounces canned green chiles, chopped	}	Add to pork and sauté five minutes more.
4 ounces canned tomatillos, chopped		
½ TBSP ground cumin	}	Add to pork and simmer until tender. Add more water as the pork cooks, if necessary.
¼ tsp crushed red chiles		
1 chicken bouillon cube		
½ tsp salt, or to taste		
½ tsp pepper		
1 cup water		



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- Cooks love the attractive and easy to use recipe format.
- *Chile Verde con Puerco (Green Chile with Pork)* is from *Beyond Tacos: Mexican Cuisine*, by Regina Akers and Herb Weiner, Kitchen Wisdom Publishing, Copyright © 1984, ISBN 0-937383-00-7.