Chile Verde Con Cerdo (Green Chili With Pork)

By Karen From Colorado on February 24, 2002

★★★★★ 102 Reviews

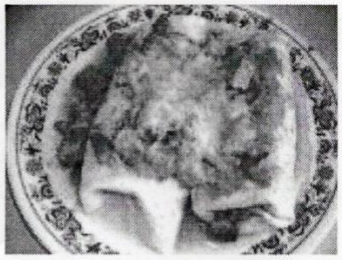


Photo by slickchick

Prep Time: 1 hrs **Total Time:** 9 hrs **Servings:** 15

About This Recipe

"I have been working on this recipe for a number of years now and it does tend to change now and then. I promise you that any changes I make to it only makes it better. Try it over bean and beef or breakfast burritos, chimichangas or just eat it as a stew with warm tortillas. I make a huge pot of this so I can freeze some for later. Can be transfered to the crock pot for all day simmering on low. Adjust chilies, jalapeños and spices, tasting as you cook. I have never measured before when making this so please let me know if something doesn't work. Take liberties with this recipe to suit your own tastes. I won't mind in the least. It is what I would do if this recipe was posted by you. Pork can be left out for our vegetarian friends."

Ingredients

- 2 -3 lbs pork roast (pre-diced pork works well for a faster preparation. Just brown with onions)
- 2 tablespoons cooking oil or 2 tablespoons lard or 2 tablespoons bacon grease
- 1 large chopped onions (not traditional) (optional)
- 1 head minced garlic (taste great, but also helps prevent heart burn)
- 6 tablespoons flour
- 1 (15 ounce) cans tomatoes, drained
- 2 cups diced green chilies (I use Big Jims, roasted, peeled and frozen by the bushel every fall)
- 3 large tomatillos, husks removed and coarsely chopped (optional)
- 2 -4 teaspoons jalapenos (optional)
- 5 cups water (broth is not traditional, but I like the flavor better) or 5 cups chicken broth (broth is not traditional, but I like the flavor better)
- 2 tablespoons ground cumin (or to taste)
- 2 tablespoons ground chili powder (or to taste) (optional)
- 1 teaspoon salt

Directions

1. Simmer roast in a large pan until meat is tender and removes from the bone easily. (You can also use diced pork, or pork cube steaks (cut to bite size pieces), browned in the pot with the onion and garlic before adding the rest of the ingredients).
2. Cool meat enough to handle.
3. Cube cooked pork into bite size pieces.
4. Process 1/2 of the green chilies until smooth.

Directions

5. In the same large pan, melt the lard or bacon grease (or heat oil).
6. Add onions and garlic; sauté until tender but not brown.
7. Stir flour into the onion, garlic and fat until flour absorbs the oil or fat.
8. Add broth or water.
9. Cook and stir until mixture comes to boil and is slightly thickened.
10. Add cubed meat, drained tomatoes, chopped tomatillos, all of the green chilies and jalapeños if desired (taste first).
11. Add the spices a little at a time until you get the taste you like, bringing to a simmer before each addition.
12. Simmer for at least 1 hour (longer if you can afford the time), stirring occasionally to prevent it from sticking to the bottom of the pan.
13. If you want more of a stew type chili, add cubed potatoes 20 minutes before serving; serve with warm tortillas.
14. Serve over burritos and garnish with cheese, lettuce, tomatoes and sour cream.
15. Leave pork out for a vegetarian green chili sauce.

Nutrition Facts

Serving Size: 1 (214 g)
Servings Per Recipe: 15

Amount Per Serving	% Daily Value
Calories 122.1	
Calories from Fat 39	32%

Amount Per Serving	% Daily Value
Total Fat 4.3g	**6%**
Saturated Fat 0.9g	4%
Cholesterol 41.7mg	**13%**
Sugars 1.3 g	
Sodium 408.7mg	**17%**
Total Carbohydrate 6.1g	**2%**
Dietary Fiber 0.8g	3%
Sugars 1.3 g	5%
Protein 14.4g	**28%**

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