Pork Chili Verde Recipe

by Dave Scheets

Yield: 12 servings
Cooking Time: 5 hours
Preparation Time: 1 hour
Heat Level: Medium to Hot

INGREDIENTS

4 ½ pounds pork loin or pork shoulder, trimmed of fat and cut into ½ inch pieces
Kosher salt and freshly ground black pepper as needed
4 Tablespoons oil (vegetable or canola oil)
4 to 6 fresh poblano chiles
2 to 5 fresh jalapeño peppers
4 to 5 pounds fresh tomatillos, husks removed and washed
1 ½ large yellow onions sliced into ½-inch thick slices
8 cloves garlic
2 tablespoons ground cumin
1 tablespoon dried Mexican Oregano
4 cups low-sodium chicken broth
¼ to ½ cup Instant Masa Harina

INSTRUCTIONS

Make the sauce.

- Place a rack on second to top level of oven, and preheat to 425 degrees.
- Lightly spray a sheet pan with cooking oil.
- Wash the poblano peppers, jalapeños and tomatillos.
- Slice the tomatillos in half.
- Wipe the peppers and onions with a light coating of oil.
- Place the poblano peppers, jalapeño, garlic cloves and tomatillos on a baking sheet, tomatillos cut side down.
- Bake for about 30 to 40 minutes, or until browned.
- Immediately place peppers in a plastic bag, and tie the bag.
- Allow them to steam for 5 minutes, and then peel off their outer layer of skin (use gloves).
- Add the peppers, tomatillos and garlic to a blender with 1/2 cup of chicken stock, and blend in batches.
- Pour the blended mixture into a bowl, and set aside.

Start the pork.

- Season pork pieces on all sides with salt and pepper.
- Heat a large heavy stock pot over high heat.
- Add oil.
- Once hot, sear the pork pieces in batches until browned on all sides.
- Add all the pork back into the pot.
- Add 3 cups chicken broth, and stir in the cumin and oregano.
- Reduce heat to medium-low, cover, and simmer for 2 to 3 hours.

Pork Chili Verde Recipe

by Dave Scheets

Combine the pork and sauce.

- Add blended pepper mixture to the pot with the pork and cook everything together for an additional 1 to 2 hours, until the pork is very tender.
- Taste for seasoning, adding salt, pepper and cumin as needed.
- To thicken, place 1/2 cup cold chicken stock into a small bowl. Add 1/4 cup masa.
- Mix until well blended, then add to the pork mixture.
- Stir under medium high heat until the masa has thickened the chili.
- Repeat with tablespoon amounts of masa with chicken stock until the desired thickness is reached.

Serve.

- Serve the chili hot in bowls, with tortillas, chopped fresh cilantro, sliced green or white onions, sliced jalapeños or radishes for garnish.

NOTES

The roasting of the peppers, onions and tomatillos is critical. You can use a canned Green Chili Verde sauce instead of the roasting, but the flavor will not be as deep.

To reduce the heat level, remove all the membranes and seeds from the peppers after roasting and/or use the lowest amount of chiles.