



CHILE VERDE

Although great freshly prepared, this is best the next day so plan ahead. . .

Serves 4 people

2 lb	Pork Shoulder	Cut meat into 1" cubes and place into a bowl.
4 tbsp	Till's Sassy or Fierce Rub	Season meat liberally and set aside at room temperature for 30min.
2 tbsp	Olive Oil	In a heavy pot heat the olive oil over medium-high heat. Sear the meat on all sides making sure not to burn. Do not crowd the pan but rather work in two or three batches.
1	Onion, large, chopped	Add onion to meat and cook for 3 minutes.
1 cup	Green Onions, chopped	Add to the pot.
1-2	Jalapeno Pepper, chopped (remove seeds and veins for less heat)	Add to the pot.
5	Garlic Cloves, chopped	Add to the pot.
¼ tsp	Cumin, ground	Add to the pot.
¼ tsp	Coriander, ground	Add to the pot and cook for 1 minute.
15-20	Tomatillos, husked, washed and quartered	Add to the pot.
1 cup	Cilantro	Add to the pot.
1 cup	Chicken Broth	Add, stir, cover pot and simmer on low heat for 45min or until meat is fork tender. Stir occasionally.
	Salt & Pepper	Season to your taste.
½	Lime, juice only	
2 tbsp	Fresh Cilantro, chopped	Right before serving, add lime juice and cilantro. Serve with rice or tortillas or both