



## CHILE VERDE



This super easy dish will give you the most flavor for the least amount of work. To make it as simple as possible, you can use a food processor and slow cooker and have it ready when you get home from hard day at work (see instructions at the end of the recipe).

As with most stews and soups, this too tastes even better the next day.

Serves 4 people

2 lb	Pork Shoulder	Cut meat into 1" cubes (or have your butcher do it for you) and place into a bowl.
4 tbsp	Till's Sassy or Fierce Rub	Season meat liberally and set aside at room temperature.
1	Onion, medium	In the meantime, chop the onion and place in a heavy bottom pot.
1 bunch	Scallions	Chop the scallions and add them to the pot.
1	Jalapeño Pepper, large	Chop finely and 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.
1	Lime, juice only	Add to the pot.
1 bunch	Cilantro	Roughly chop and add ⅔ to the pot. Set aside ⅓.
	Special Tip:	To make things even easier, toss the onions, scallions, jalapeno, garlic, cumin, coriander, lime juice and ⅔ of the cilantro in a food processor, roughly chop everything and add to the pot.
1/2 cup	Chicken Broth	Add to the pot.

15-20	Tomatillos	Husk and wash under cold water. Cut into quarters (or use the food processor to roughly chop) and add to the pot. Stir to combine everything.
2 tbsp	Olive Oil	In a skillet (preferably cast iron) 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.  Add the meat to the pot, stir to combine and bring to a simmer. Turn down heat to low, add a lid and simmer for about 45 minutes or until meat is fork tender. Stir occasionally.
	Salt	Once the meat is tender, season sauce to taste with salt.  Before serving, add set-aside chopped cilantro and stir to combine.  Serve with a squeeze of lime over rice or tortillas or both

If you are using a slow cooker:

In the morning, follow the recipe as described above but instead of a regular pot, just dump everything into the slow cooker. Set it to low and let it go. When you get home it will be ready. Just warm up some tortillas and you are all set.