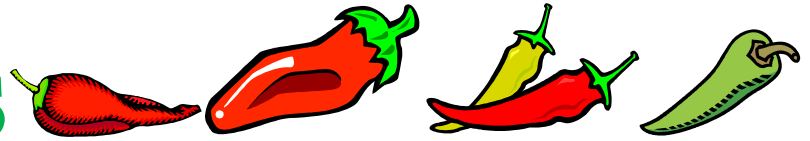


chiles



Easy Green Chile

- 2 tbs olive oil
- 2 lbs boneless pork (or other meat) cut into inch cubes
- ½ cup chopped onions
- 1 or more cloves garlic, minced
- ¼ cup flour
- 2 cups peeled and chopped fresh tomatoes
- 2 cups chopped roasted green chiles
- 1 fresh jalapeno chopped
- black pepper and salt to taste
- ½ tsp sugar
- 1 cup chicken or beef broth (add more if you like)

Brown meat in oil, add onions, garlic. Add in flour, stir 1-2 minutes. Add tomatoes, green chile, jalapeno, salt, pepper, and sugar and mix well. Add broth and lower heat. Simmer for 1-2 hours.

Leslie's Slow Cooker Pork Posole

- 1 ½ - 2 lbs pork shoulder, cut into 1 ½ inch chunks
- 3-4 cups chicken broth
- 1 large onion
- 3 minced garlic cloves
- 1 can (14-15oz) diced or chopped tomatoes
- 1 bag (32 oz) frozen hominy
- ½ tsp salt
- 1 tsp olive oil
- 1 tsp dried oregano
- 1 tsp cumin
- 1 ½ quarts roasted green chiles, peeled, seeded and chopped
(good combo: 1 qt Anaheim, ½ qt pablano)

Sprinkle pork with salt. Heat oil in large nonstick skillet over med-hi heat and brown pork. Transfer pork to a 5-6 quart slow-cooker. Add broth, onion, garlic, chiles, tomatoes, and spices. Cover and cook 4-5 hours on high or 8-10 hours on low. Serve in soup bowls with chopped lettuce, cucumber, avocados and/or cilantro.

