



Smoky Pork Chile Verde

Servings: 6

Preparation Time: 20 minutes

Start to Finish Time: 4 hours 50 minutes

The southwest flavors in the green chili sauce made this dish. This recipe is not for everyone. The chili sauce is tangy and presents a very distinctive taste.

PREP (20 minutes):

RUB:

1 tablespoon kosher salt

2 teaspoons chili powder

2 teaspoons dried oregano

1 teaspoon garlic powder

1 teaspoon ground cumin

PORK:

5 pounds pork shoulder, bone in, trimmed of excess surface fat

COOKING LIQUID:

8 medium tomatillos, husked and rinsed

1 7-oz can green chili peppers, canned, chopped (with liquid)

4 cloves garlic

1 small onion, roughly chopped

3/4 cup beer, Guinness (or any other stout)

SERVE WITH:

1/4 cup fresh cilantro, finely chopped

1 teaspoon Tabasco chipotle pepper sauce

salt and pepper, to taste

2 cups cooked white rice

1 cup sour cream

1 each lime, cut into eighths

SERVING SUGGESTION: *Serve the chile verde warm in bowls with steamed rice.*

Pre-heat oven to 500°F.

PREPARE RUB, COAT PORK AND LET SIT (40 minutes):

In a small bowl mix the salt, chili powder, oregano, granulated garlic, and cumin. Coat the pork on all sides with the rub, massaging the spices into the meat. Let the pork sit at room temperature for 20 to 30 before browning.

BROWN THE PORK (30 minutes):

Brown the roast on a roasting pan for 30 minutes in the oven.

Meanwhile, in a food processor or blender, purée the tomatillos, canned chiles, garlic, onion, oregano, and beer.

COOK THE ROAST (3 hours + 25 minutes):

Remove the pork from the oven and reduce temperature to 250 degrees.

Place the pork in a 13 x 9-inch heavy-duty disposable drip pan. Pour the tomatillo mixture around the pork so it comes up the sides of the pork by 1 inch or so. Seal the pan tightly with foil, and place the pan in the center of the oven. Cook the pork until the internal temperature of the meat reaches 190°F and the meat is so tender that it tears easily with a fork, 2 1/2 to 3 1/2 hours.

Start the Rice

Shred Pork, Combine Liquids, Serve SHRED PORK, COMBINE LIQUIDS, SERVE (35 minutes):

When the pork is fully cooked, carefully remove the pan from the oven. Unwrap the pork (be careful of the steam) and

transfer it to a cutting board. Chop the pork into 1/2-inch chunks and shreds, discarding any large pieces of fat or tough pieces of meat.

Pour the pan liquid into a large saucepan and spoon off most of the surface fat.

Add the shredded meat and simmer the mixture uncovered for a few minutes to blend the flavors. Season with the cilantro, Tabasco, as well as salt and pepper to taste.

The chile verde may be made up to this point 1 day ahead of serving and refrigerated overnight. Warm the chile verde over a slow simmer before serving.

Serve the chile verde warm in bowls with steamed rice. Pass the sour cream, limes wedges, and a bottle of Tabasco.

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