

# Carne Adovada

Amount	Measure	Ingredient - Preparation Method
1/3	cup	peanut or vegetable oil
3 1/2	pounds	pork loin or butt - cut 3/4" cubes
2	cups	onion - diced
2	tablespoons	garlic - minced
4	cups	chicken broth
1	teaspoon	ground canela
2	teaspoons	ground cumin seed
2	teaspoons	ground coriander seed
2	teaspoons	mexican oregano
2	teaspoons	chile caribe
3/4	cup	chimayo ground red chile
1	tablespoon	Red Chile Honey
2	tablespoons	red wine vinegar
1	teaspoon	salt to taste

Preheat oven to 350.

Heat oil in large skillet and brown pork in batches. Set pork aside. Add onions to skillet and saute until golden. Add garlic and saute for 1 minute. Deglaze skillet with 1 cup of broth, loosening the brown bits by rubbing the pan with the back of the spoon.

Place canela, cumin, coriander, oregano, chile caribe, red chile, honey, vinegar and salt in food processor. Add the cooked onions, garlic, and broth from the skillet and 2 more cups of broth to the proccrssor and run the machine until thouroughly mixed.

Place pork, chile marinade and remaining 1 cup of broth in an oven proof pot or dish, stiir to combine well, and bake for 1 hour or until pork is tender.

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## Red Chile Honey

Amount	Measure	Ingredient - Preparation Method
1	cup	honey
1	tablespoon	red chile powder
1/4	teaspoon	ground cumin
1/4	teaspoon	garlic salt

Combine all ingredients in small sauce pan. Cook on low for 1 minute, stirring constantly.