

Chile Colorado

Amount	Measure	Ingredient - Preparation Method
3	pounds	roast of beef (eye of round, chuck or brisket)
1	cup	flour
1	tablespoon	salt
1	teaspoon	ground black pepper
1/2	cup	oil
1	tablespoon	Garlic Puree
3	cups	Salsa de Chile Colorado
1	teaspoon	mexican oregano

Cut meat into 3/4" cubes and put in paper bag filled with flour, salt and pepper.

In large skillet, heat oil. Add meat and brown slowly. Add salsa de chile colorado, garlic puree and oregano. Cook over low heat 1 hour or longer. Add hot water if necessary.

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Garlic Puree

Amount	Measure	Ingredient - Preparation Method
4	heads	garlic
1/4	cup	water

Mix and puree