

Colorado Green Chile

Servings : 6

| Amount | Measure | Ingredient - Preparation Method |
|--------|------------|--|
| 3 | pounds | boneless pork butt roast - 1 in pieces |
| | | salt |
| 2 | pounds | anaheim chiles - stemmed, halved lengthwise and seeded |
| 3 | | jalapeno chiles |
| 14 1/2 | ounces | diced tomatoes |
| 1 | tablespoon | vegetable oil |
| 2 | | onion - finely chopped |
| 8 | cloves | garlic - minced |
| 1 | tablespoon | cumin - ground |
| 1/4 | cup | flour |
| 4 | cups | chicken broth |
| | | cayenne pepper |
| | | lime wedge |

Combine pork, 1/2 cup water, and 1/2 teaspoon salt in Dutch oven over medium heat. Cover and cook for 20 minutes, stirring occasionally. Uncover, increase heat to medium-high, and continue to cook, stirring frequently, until liquid evaporates and pork browns in its own fat, 15 to 20 minutes. Transfer pork to bowl and set aside.

Meanwhile, adjust 1 oven rack to lowest position and second rack 6 inches from broiler. Heat broiler. Line rimmed baking sheet with foil and spray with vegetable oil. Arrange Anaheims, skin side up, and jalapenos in single layer on prepared sheet. Place sheet on upper rack and broil until chiles are mostly blackened and soft, 15 to 20 minutes, rotating sheet and flipping jalapenos half way through. Place chiles in bowl and cover. Let cool for 5 minutes. Heat oven to 325.

Remove skins from Anaheims. Chop half of Anaheims into 1/2 inch pieces and transfer to bowl. Process remaining in food processor until smooth. Transfer to bowl with chopped Anaheims. Pulse tomatoes and juice in food processor until coarsely ground, about 4 pulses. Heat oil in Dutch oven over medium heat until shimmering. Add onions and cook until lightly browned, 5 to 7 minutes. Stir in garlic and cumin and cook until fragrant, about 30 seconds. Stir in flour and cook for 1 minute. Stir in broth, Anaheims, tomatoes, and pork with any juices and bring to a simmer, scraping up browned bits. Cover pot, transfer to lower oven rack, and cook until pork is tender, 1 to 1.25 hours.

Stem and seeds jalapenos. Finely chop and stir into chili. Season with salt, cayenne and jalapeno seeds. Serve with lime wedges.

Description: "pork"