

Shot and a Beer Pork Stew

Servings : 6

Amount	Measure	Ingredient - Preparation Method
2		dried chipotle chiles
2		dried ancho pepper
12	ounces	mexican lager such as tecate
1/4	cup	white tequila
3 1/2	pounds	pork shoulder - 2 inch cubes
2	teaspoons	kosher salt
1	tablespoon	vegetable oil
1	medium	onion - chopped
3	cloves	garlic - chopped
2	teaspoons	mexican oregano
2	teaspoons	ground cumin

Preheat oven to 350. Wipe chiles clean with a damp cloth. Toast chiles in saucepan over med-heat until fragrant and puffy, 3-5 minutes. Let cool slightly, then remove stem, seeds and membrane. Pour beer and tequila over chiles to soften.

Meanwhile, season pork with salt. Heat oil in a heavy, large ovenproof pot over medium-high heat. Brown half the pork at a time, 8-10 minutes per batch. Transfer pork to a bowl.

Add onion and garlic to pot; cook until soft, stirring often, 5 minutes. Stir in beer mixture, tomatoes, oregano, cumin and pork. Add water if needed to barely cover. Bring to a boil over high heat; cover.

Bake stew until pork is falling apart tender, about 3 hours. Skim fat and serve.