

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Save-the-Planet Chili Verde

After going almost blind one night, reading chili verde recipes, I sketched down this version. The next day I used what I could find in the pantry and fridge...

*2 Tbsp light olive oil
3 lb pork loin, in cubes
½ large 1015 sweet onion, diced
1 can (15 oz) low-sodium chicken broth
3 Tbsp Better Than Bouillon chicken soup base
1 Tbsp hot Italian sausage seasoning
1 large can (26 oz) green chiles, diced
½ lb diced tomatillos
4-5 green Serrano chiles, diced*

*1 Tbsp black molasses
2 tsp granulated garlic (not powdered)
1 tsp celery salt
1 tsp dried Mexican oregano
4 Tbsp cumin seed, toasted, ground
4-5 jalapeños, diced
1 can (12-15 oz) green enchilada sauce
¼ cup Goya green recaito sauce
1 tsp hot green chile powder
2-3 tsp Tabasco jalapeño sauce*

Warm the oil in a Dutch oven over medium-high heat. Brown the pork, working in small batches to avoid liquid collection. Put all meat in the pot and then add onion, broth, soup base and seasoning. Stir to coat, then bring to a boil. Turn heat down and simmer for about an hour.

Add about ⅓ of the canned green chiles to the pot, and the tomatillos, Serrano chiles, molasses, garlic, celery salt, oregano, and 2 tsp or so of the cumin powder. Stir, then add jalapeños, enchilada sauce and recaito. Reduce heat to lowest simmer and cook for another hour.

Add half the remaining canned chiles, the hot green powder, the Tabasco and a couple tsp cumin powder. Simmer for a half hour or so. Add whatever is left on the list, season and serve with Tabasco on the table. And a fire extinguisher...

Yield: About eight servings
Preparation time: 30 minutes
Cooking time: Hours and hours...

