

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Blondie's Green Chili

Another ~~imitation~~ creation from the Chile Underground Slam-it-Together Test Kitchens! Somehow, it's just hard to make a bad batch of Chili Verde...

*1 lb hot (or mixed) Hatch chiles
1 Tbsp light olive oil
2½ -3 lb pork shoulder or loin, cubed
1 tsp white pepper
1 can (14 oz) low-sodium chicken broth
1 bottle Shiner Blonde beer (or similar)
1 can (10¾ oz) cream of chicken soup
2 medium yellow onions, chopped*

*3-4 Tbsp minced garlic (I'm guessing)
4 Tbsp green chile powder
2 Tbsp cumin
½ tsp salt
1 can (7 oz) diced green chiles
1 can (8 oz) diced tomatoes
juice of 1 lime*

Heat grill to 375-400° F. Roast chiles on grill grate, turning to get skins blackened all around. Remove from heat and place directly in a large, brown paper bag. Seal the bag and wait 5-10 minutes, then remove chiles into a sink. Under running water, remove skins. Place on cutting board and remove stems and cut chiles in half. Wash away seeds, then dice.

Heat oil in a Dutch oven over medium-high heat and brown the pork. Sprinkle with half the white pepper, then drain away excess oil. Add broth, beer, soup, onion, garlic, 3 Tbsp green chile powder and remaining white pepper. Simmer for a couple of hours, partially covered, and stir every so often. Add water as needed to keep the chili from binding up.

In the last half-hour of cooking, add chiles and tomatoes. Season at the end with green chile powder, lime juice, salt and pepper. Serve with flour tortillas.

Yield: About ten servings (except it worked out to less than six, somehow)

Preparation time: 30 minutes

Cooking time: 2½ hours

