

# CHET'S CHILI VERDE STEW

*(Double batch; serves 6-8 as a main course)*

## INGREDIENTS

- 4 pounds pork shoulder/butt, well-trimmed and cut into 1/2-inch cubes
- Vegetable oil\*
- 2 yellow onions, chopped fine
- 4 garlic cloves, chopped fine
- 6-8 cups good chicken stock
- 1 28-ounce can Italian tomatoes
- Salt & pepper to taste
- 2 bags (20-25 chiles) Pueblo green chiles, skin removed, seeded and chopped into 1/2-inch pieces
- Cilantro, chopped, garnish

## PROCESS

Prepare pork by salting liberally and letting rest at room temperature for 3-4 hours. Brown pork in oil on medium heat until well browned—do not rush this step; it should take about 20 minutes. If need be, do it in 2 batches so the pork is not crowded. We use the big Le Creuset soup pot.

Remove pork from pan and set aside. Add oil to the pot if needed and sauté onions and garlic only until translucent. Return pork to pot and add chicken broth.

Simmer for 2 1/2 -3 hours. Looking for the pork to be fork tender. Add additional broth if needed.

Add tomatoes with juice and “chop” tomatoes into smaller pieces in the pot using a wooden spoon. Simmer for an additional 30-40 minutes; the longer the better to meld the flavors.

*\*You may use rendered fat from pork trimmings, olive oil, vegetable oil, or a combination*

## PINTO BEANS

*2 c dried pinto beans | 3 slices good bacon  
4 cloves garlic | Salt*

Rinse beans well, sorting for stones, floaters, etc.

Put in large bowl, cover with water, and soak overnight in the refrigerator.

Drain and rinse; move beans to slow cooker, cover with water + 1-2 inches

Add diced garlic and bacon cut into 1/4" slivers

Cook for 6-7 hours in slow cooker on high. At about 5 hours, add about 1 tablespoon salt, or to taste.

## PERFECT MARGARITAS

*(in parts; multiply to meet the #s for your party!)*

*1 1/2 ounces tequila | 1 fresh squeezed lime  
1/2 ounce Conitreau*

Mix in shaker with ice and shake well.

Serve up with a Grand Marnier topper.