



RECIPES

Green Chile Stew

2 lb. pork tenderloin or chops, cut into 1/2-inch cubes
2 Tbsp. olive oil
1 medium onion, chopped
1 large garlic clove, minced
1/4 cup flour
28 oz. can diced tomatoes
16 green chiles (Anaheim or New Mexico), roasted, peeled, seeded, and chopped
1 small jalapeno chile, minced
1 tsp. salt
1/2 tsp. pepper
1/2 tsp. sugar
1/2 cup chicken broth

Brown pork in olive oil, add onion and garlic and cook until onions are translucent. Add flour, stir well and cook for 3 minutes. Add tomatoes and stir. Add green chiles and jalapeno and stir. Add salt, pepper, sugar and chicken broth and stir well. Simmer uncovered for 1-1/2 hours. Serve in a bowl or use a slotted spoon and fill flour tortillas with stew and grated Monterey jack cheese.