

Green Chili Stew

Ingredients:

2 Lbs. Lean Pork, Cubed
3 Baking Potatoes
1 Large Yellow Sweet Onion, Diced
2 Tbs. Fresh Crushed Garlic
3 Tbs. Vegetable Oil
4 Cups Chopped Roasted Green Chili
1 Quart Chicken Broth
1 Quart Water
1 1/2 Tbs. Salt
1 Dash Cumin

Thickener:

1 Cup Flour
6 oz. Water

Directions:

Brown pork in hot skillet until done and then shred using two forks. Saute the potatoes, onions, and garlic in the vegetable oil for five minutes or until almost soft. Add pork, green chili, water, chicken broth, and salt and boil for 15 minutes.

In a small bowl combine the flour and water and whisk well to make the thickener. Add the thickener and let simmer for five minutes until ready.

Source:

A free-for-all mix between recipes by buddy Larry Carillo and Rick Bayless.