



Pork and Green Chile Stew

Recipe By SCOTT CULPEPPER

SERVES: 8-10

INGREDIENTS:

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| <input type="checkbox"/> 5 lb. +/- pork butt, cubed into ¼ to ½ inch pieces | <input type="checkbox"/> 4 (4 oz.) cans diced green chiles |
| <input type="checkbox"/> 2 48 oz. boxes of chicken stock or broth | <input type="checkbox"/> 2 (28 oz.) cans stewed tomatoes, diced |
| <input type="checkbox"/> 2 tbsp. garlic, minced | <input type="checkbox"/> 2 (29 oz.) cans of hominy |
| <input type="checkbox"/> 2 large white onions, cut into ½ inch pieces | <input type="checkbox"/> sour cream, for garnish |
| | <input type="checkbox"/> flour tortillas, to accompany |

DIRECTIONS:

- ☐ 1. De-bone pork and cut it into ¼ to ½ inch cubes. Remove as much fat as possible.
- ☐ 2. Sear cubed pork to caramelize and place in a large stock or soup pot.
- ☐ 3. Add chicken stock/broth and garlic; bring to a slow boil over medium to high heat.
- ☐ 4. Add onion, green chile, and stewed tomatoes. Stir to combine all ingredients and bring to a low simmer for 60-90 minutes. Simmer with lid to pot slightly open.
- ☐ 5. Once pork is cooked through and tender, add hominy and simmer, without lid, until hominy is heated through.
- ☐ 6. Serve with a dollop of sour cream and accompany with flour tortillas.

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