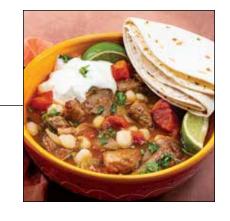


Pork and Green Chile Stew

Recipe By SCOTT CULPEPPER

SERVES: 8-10



INGREDIENTS:			□ 4	(4 oz.) cans diced green chiles	
	5	lb. +/- pork butt, cubed into ¼ to ½	□ 2	(28 oz.) cans stewed tomatoes, diced	
		inch pieces	□ 2	(29 oz.) cans of hominy	
	2	48 oz. boxes of chicken stock or broth		sour cream, for garnish	
	2	tbsp. garlic, minced		flour tortillas, to accompany	
	2	large white onions, cut into ½ inch			
		pieces			
DIRECTIONS:					
	1.	. De-bone pork and cut it into $\frac{1}{4}$ to $\frac{1}{2}$ inch cubes. Remove as much fat as possible.			
		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.			
		Add onion, green chile, and stewed tomatoes. Stir to combine all ingredients and bring to a			
		ow 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.			
П	6	Serve with a dollop of sour cream and accompany with flour tortillas			