

# CHILI VERDE



3 lbs. pork shoulder, trimmed and cubed  
2 tbsp. cooking oil (approximate amount)  
2 tbsp. all purpose flour  
2 poblano peppers  
2 Anaheim peppers  
2 jalapenos  
4 garlic cloves  
6 tomatillos, husks removed  
1 large white onion, peeled and quartered  
1 bunch cilantro, bulk of stems removed  
1 tsp. salt  
1/4 tsp. pepper  
1/2 tsp. cumin  
1/2 tsp. oregano  
1 cup chicken broth

Preheat oven to 450 degrees. Place the peppers, tomatillos, garlic, and onion onto a baking sheet. Place the baking sheet in the oven 2 racks down from the broiler. Let the veggies roast for 20-25 minutes or until the veggies are charred, keep an eye on them so they don't overcook. Let cool down a bit.

Place the veggies into a blender and place the cilantro on top. Place on lid on blender. Pulse until a fine salsa forms, you can make this any texture you desire. If your salsa is too thick to blend up properly, add a splash of the chicken broth from the recipe. After blended, taste. Add more salt to taste if needed.

On a baking sheet or in a zip lock bag coat the pork with the flour. Set a large skillet to medium high heat. Add the enough oil to coat the bottom of the pan. When the pan and oil are hot, brown the flour-coated pork on all sides, no need to cook through. You may need to cook the pork in batches if your pan isn't large enough to do all at the same time.

Add the meat to the slow cooker. Pour over the salsa; add spices, chicken broth and stir. Cover and cook on LOW for 9 hours without opening the lid during the cooking time.

Serve over tortillas with desired toppings, enjoy!