

J. Rickards Winery



CHILE VERDE

Prep time: 20 min | Cook time: 2 hrs | Total time: 2 hr 30 min | 6 servings

Recommended wine pairing: *J. Rickards Ava Rae Rosé of Grenache*

Note: We use a Traeger smoker/grill for this recipe. Alternately, you can use any home Bar-B-Que, grill or even complete the recipe on the stovetop and oven.

INGREDIENTS

1 whole (2-3 lb) pork shoulder, bone removed and cut into 1-1/2 inch cubes	4 cloves garlic
1 tablespoon flour	4 tablespoon olive oil, divided
salt and pepper	2 cups chicken stock
1 pound tomatillos, husked and washed	2 cans green chiles (4.5 oz size)
2 jalapeños	1 tablespoon dried oregano
1 medium yellow onion, peeled and cut into 1 inch chunks	1 tablespoon cumin
	1/2 lime, juiced
	1/4 cup cilantro, chopped

DIRECTIONS

- 1 Place pork shoulder in a medium bowl and toss with flour and season with salt and pepper.
- 2 When ready to cook, set Traeger temperature to 500° and preheat lid closed, for 15 minutes.
- 3 Place a large cast iron skillet directly on the bottom rack of the grill and let preheat 20 minutes.
- 4 Place tomatillos, jalapeños, onion and garlic on a sheet tray lined with parchment paper. Drizzle 2 tablespoons of olive oil over vegetables and season with salt and pepper. Stir to coat.
- 5 Place remaining 2 tablespoon of olive oil in the cast iron pan. In small batches, brown the pork cubes.
- 6 Place the sheet tray on the top rack and close the lid. Let cook 20 minutes without opening the lid or stirring the pork. The pork should develop an even brown color on the bottom and the veggies should be softened and lightly browned.
- 7 After 20 minutes, remove the vegetables from the grill and transfer to a blender. Puree until smooth. Pour pureed vegetables into the pan with the pork along with chicken stock, green chiles, oregano, and cumin.
- 8 Close the lid of the grill and reduce the temperature to 325°. Cook the chile verde for 60 to 90 minutes until the liquid has reduced and the pork is fork-tender. If the liquid has reduced too much before the pork is tender, add additional chicken stock 1/2 cup at a time until you can break the pork apart with a fork.
- 9 Remove from the grill and finish with chopped cilantro, crumbled cojita cheese and lime juice. Serve with your favorite beans and rice on the side - or any way you like - in a bowl, as burritos, tacos etc. Enjoy!