

Chile Verde in Crockpot

iChef
Servings: 4



This crockpots all day, or could be simmered for probably about 2 hours. Traditionally, this is served in bowls, with hot flour tortillas, salsa, and cilantro. You can also have sour cream, grated cheese, olives, and pickled carrots and jalapenos around. Of course, you wrap all this up in the tortillas, making killer burritos.

I throw one twist into this, a technique that comes from carnitas. After cooking, I separate the meat from the broth, crisp the meat under the broiler, and reduce the sauce in the pan. This adds a great texture to the meat, and keeps the burritos from being too soggy. This is not what the original requester would want to do.

Ingredients

1 onion, coarsely chopped
1 bell pepper, green; coarsely chopped
4 cloves minced garlic
1 tablespoon olive oil
4 ounces green chilies, canned diced
1 jalapeno, diced
7 tomatillos
2 pounds pork, lean; trimmed & cubed
2 teaspoons oregano
2 teaspoons sage
1 teaspoon cumin
1 teaspoon red pepper flakes
½ cup beer

Cooking Method

First...

1. Sauté one onion and one green pepper, coarsely chopped, with three or four cloves of garlic, minced, in olive oil.
2. Throw into the crockpot.
3. Also throw in a small can of diced green chilies.
4. Depending on your propensity for spicy food, you may add from one to three jalapenos, sliced.
5. Then, throw some tomatillos in the pot. How many? Well, if they are fresh then seven or eight. Peel off the husk and coarsely chop.

Then...

1. Take about 2 pounds of lean pork (trim off all the excess fat you can), cubed, and brown in the pan that you sautéed the onion, etc. in.
2. Into the pot.

Now, the seasoning mixture. ...

1. Grind up in a mortar the oregano, dried red chile peppers, sage, and cumin seed. Perhaps also some black pepper.
2. Into the pot.
3. Salt and pepper to taste.
4. Add the beer to the pot.