

## CHILE VERDE (Green Chile)

2 pounds cubed pork  
1 can diced Ortega chilies  
2 Tablespoons shortening or oil  
1 small chopped onion  
2 cloves minced garlic  
1 tbsp. flour (mixed with water & chicken bouillon) \*  
1 c. water, 1 tsp. instant chicken bouillon  
1/2 teaspoon pepper  
Salt

1 can Rotel Tomatoes & Green Chiles

Saute meat in oil (browned) Add onion and garlic, cook until meat is soft. Add tomatoes and chilies, add water containing flour and bouillon. Cook slowly until very tender about 1 hour.

For this amount you may wish to use pork steaks, and for larger amounts use Boston Pork Butte or Pork Blade Roast (the same thing) and cut up into cubes. For larger amount of Chile Verde increase other ingredients.

I also add a little oregano and a little cumin but it isn't necessary.

- the chicken bouillon that I use is **Knorr Chicken Flavor Bouillon**. It is usually found in the grocery store section where the Mexican Foods are. It has a yellow and green label. This contains salt, so taste the green chili before adding additional salt.

In New Mexico, this is spooned over eggs, potatoes, beans, and eaten with tortillas (flat bread) and also the Indian Fry Bread that you ate at Diana's.