

## GREEN CHILI PULLED PORK STEW

8-9 hours cooking time in a slow cooker; makes about 10 1-cup servings, give or take

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- In a 6-quart slow cooker, add:
  - **2 cups chicken broth**
  - **1 3.5-pound pork shoulder roast, bone-in**
  - **3 cloves garlic, slightly crushed but still whole**
  - **3 large shallots, peeled**
  - **3 large carrots, finely chopped**
  - **1 large Yukon Gold potato, chopped, peel on, finely chopped**
  - **1 teaspoon dried oregano**
  - **1 teaspoon ground cumin**
  - **1/2 teaspoon salt**
  - **Ground black pepper, about 20 cranks from a pepper mill**
  - **2 bay leaves**
- Cook on low 7 hours
- Remove shallots and garlic cloves and discard
- Using tongs, pull roast out of slow cooker and place on cutting board
- Using the tongs and a fork, begin pulling the pork apart, shredding it
- Once it cools enough to handle with your hands, it's easier to pull the meat apart with your hands
- Discard excess fat and the bone
- Return shredded meat to the slow cooker
- To the slow cooker, add:
  - **2 4-ounce cans fire roasted diced mild Hatch green chilis** (*see below for instructions to roast fresh peppers, if you prefer to use fresh instead of canned*)
  - **1 teaspoon salt**
  - **2 teaspoons dried cilantro**
  - **1 teaspoon chili powder**
  - **1/2 - 1 cup water, if needed**
- Continue cooking on low for 1 more hour or longer. I cooked mine an additional 2 hours since that's when we were ready for dinner.
- Remove bay leaves before serving
- Serve over rice, if desired, or with warm flour tortillas for dipping, or with a Tablespoon of sour cream stirred in a cup of the stew.



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## **ROASTED HATCH GREEN CHILIS**

*To use with Green Chili Pulled Pork Stew*

- Preheat oven to 500 degrees
- Line chilis in a baking dish and bake in oven until skin turns black (8-12 minutes or so)
- Turn chilis and bake until other side of skin turns black
- Immediately place chilis in a bowl and cover tightly with plastic wrap
- Let sit for at least 15 minutes - I let mine sit all day until I was ready to use them
- Peel the charred, steamed skins off the peppers
- Remove stem and seeds
- Finely chop flesh of pepper
- The heat can irritate the skin on your hands so you may want to wear gloves
- Remember not to touch your eyes after handling the peppers if you don't wear gloves!
- Alternately, you can char the skins of the peppers on top of gas burners, turning peppers as needed to char all sides. Be sure not to catch them on fire if using this method! Once charred, place in a bowl and cover with plastic wrap to steam as noted above.



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