

## Chile Verde

2 lb. du Breton organic pork loin; trim off excess fat and any connective tissue  
1/2 t. sea salt  
1/4 t. fresh ground pepper  
1/2 c. flour  
3 T. olive oil

Cut pork into 1/2-inch cubes. Preheat a large Dutch oven with olive oil. Season pork with salt and pepper and then dust with flour. Brown pork pieces in oil over medium high heat until nicely browned. Brown meat in batches so that you do not over crowd the pan and add more oil if needed. Set meat aside and reserve pan for making the sauce.

1/2 lb. fresh tomatillos, peeled and rinsed well  
2 T. olive oil  
1 large onion, diced  
2 pasilla or Anaheim chilies; remove stems and dice  
3 jalapeños or serranos, chopped (wear gloves)  
6 garlic cloves, minced  
2 t. freshly toasted and ground cumin  
1 t. dried oregano  
1-2 bottles of Negro Modelo Beer  
1/2 t. sea salt  
Fresh ground pepper to taste  
1/4 c. finely chopped cilantro

In the Dutch oven from step one, add oil and sauté the onions and chilies until onions are nicely browned. Add peeled tomatillos, garlic, cumin and oregano and cook until fragrant. Add beer, water, salt and pepper and bring to a simmer. Simmer for 10 minutes, covered, until peppers are soft. Purée sauce in a blender or food processor until smooth.

Return to the pan and combine with the browned pork pieces. Add more beer or water to cover meat with liquid. Bring back to a simmer and cook covered for approximately 30 minutes or until pork is fork tender. Adjust seasonings if needed and garnish with chopped cilantro. Serve with beans and flour or corn tortillas. Serves 8.

Calories: 242, Fat: 13g, Calories from fat: 50%, Protein: 16g, Carbs: 12g, Dietary fiber: 2g, Cholesterol: 36mg, Sodium: 271mg