

Community Cookbook

Chile Verde

Submitted by Gloria Jauregui

This recipe was passed on to me by my grandmother, I am a third generation to make it.

Sauce:

1 1/2 lbs of Tomatillos
3-5 Serrano Peppers, chopped
1 bunch of Cilantro, chopped
2 tsp. Cumin
1-2 tsp of Knorr Seasoning
1/2 onion, chopped
3 garlic cloves, chopped

Meat:

3-4 lbs of Pork Shoulder

Directions:

1. Blend sauce ingredients
2. Cut pork shoulder into 1 1/2 inch cubes and sear pork on all sides on medium heat for about 30 minutes.
3. Add sauce to meat.
4. Cook your meat before adding the sauce, then combine both the sauce and the meat in a pan and cook until ready, about 10-15 minutes.

Serves about 4-5 plates

