



Pork Green Chile

(Mike Scofield – Scofield Fruits, LLC)

1-2 lbs Chopped pork
Olive Oil
4 Tomatoes (Peeled) or 1 - 16oz Can (finely chopped or blended)
1/3 C Flour
3 C Chicken Stock
1 – Onion (chopped)
4 - Cloves minced Garlic
Season Salt to taste
Cumin to taste
Chilies to Taste (Chopped) (I use 5-7)

In a large skillet, brown the chopped pork in about 2 tbsp Olive Oil (DO NOT overcook) About 2 minutes before meat is browned, add the Onion, minced garlic and a couple dashes of season salt. Add the flour and brown for 2-3 minutes. Add the tomatoes and simmer for 5 minutes. Add the Chicken Stock, chilies and cumin and simmer for 30 minutes. You may need to add a little more Cumin or Season Salt, depending on your taste. Enjoy!