



**November 2006**

### **Chili Verde**

I got this recipe from Taffy Glenn, chef at the Ucross Foundation in beautiful downtown Ucross, Wyoming, population 25. Ucross is an old cattle ranch turned into an artists' retreat. I was lucky enough to be accepted to do a residency this fall and ate a lot of great home cooked meals by Taffy.

We were talking one day about recipes and she shared this recipe with me.

I've always loved Chili Verde, and for some odd reason have never attempted to make it. When she told me this recipe verbally it took all of about one minute. I was surprised at how easy it sounded. So as soon as I got home from Wyoming I tried it out. Sure enough, it was a no brainer. The key to is is to let it cook slowly over a long period of time, until the meat just falls apart. Knock yourselves out.

### **Ingredients**

- 2 lbs. Pork Roast (Boneless or Pork Shoulder)
- 8 Green Bell Peppers (Seeds and Membrane discarded)  
Peppers chopped into pieces
- 6 Jalapeño Peppers (Stem cut off) Cut into long strips
- 2 large Bunches of Cilantro (washed) then chopped
- 1 Large Onion (peeled) then chopped
- 12 Cloves of Garlic (peeled) then minced
- 1 tsp. Kosher Salt
- 2 TBS. Olive Oil
- 2 Bay Leaves
- 2 Cups Chicken Stock (I like to use Imagine Organic Chicken Stock)

In a large stew pot, heat olive oil to brown pork. Add pork and turn frequently to make sure pork browns on all sides. Add the bell peppers, jalapeño peppers, onion, garlic, cilantro, salt, and bay leaves.

Add one cup of the chicken stock then turn heat to low. Put a cover on the pot. Stirring occasionally, let cook over low heat for about 6 hours. After the chili cooks for 3 or 4 hours, the meat should be cooked and tender. Break meat apart and continue to cook without a lid on the pot. As the juices cook down add the rest of the chicken stock.

The chili could cook longer but, should be ready to eat after about 6 hours. Taste. Add more salt if desired. Serve chili over rice with hot out of the oven corn bread.