

Chile Verde

Most recipes call for pork shoulder or butt, but because I cook for only two, I often get boneless spare ribs since those come in smaller packages.

- 2 lb. pork, trimmed of excess fat (particularly any squishy bits), cut into 1-inch cubes
- ½ large Maui or sweet ‘Ewa onion (or yellow onion), diced
- 6-8 garlic cloves, minced
- 1 poblano chile, minced
- 2 cans whole tomatillos
- Approx. 2 cups chicken stock or broth (1 can should do; I use low-sodium)
- 1 large bunch cilantro, roughly chopped
- Garlic salt
- Salt & pepper
- Olive oil
- Tequila blanco (doesn't have to be expensive, but no rot gut, OK?)

Heat oil in a large, heavy pot or deep pan. (I like to use my beloved Le Creuset and simmer in the oven, but this dish can be made entirely on the stovetop; if you're using a Dutch oven, you should preheat the oven to 350° now.) Season pork cubes with salts and pepper to taste, and sear until browned on all sides. Remove and set aside while you sauté the onions, garlic and peppers. Once the onions are soft and the garlic is browned, deglaze the pot with a little bit of tequila. Add the pork back to the pot. Splash in a bit more tequila. Dump in the tomatillos (don't bother chopping them, just toss them in whole with whatever juices were in the can). Add chicken stock to cover.

Cover pot with lid and let simmer (in the oven or on the stovetop) for at least two hours, or until pork is tender. If you prefer a less-liquidy chile verde, remove the lid and simmer on the stove top until liquid is reduced to desired amount. Add chopped cilantro and stir in right before serving. Serve with warm tortillas.