



# Locals Choice Club

Recipes for pairing with Locals Choice  
Club September 2011 Selections

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## Green Chile and Tomatillo Pork Stew

**Bedarra 2009 Bonfire Blend**

*Recipe by Mad Hungry's Lucinda Scala Quinn*

This is a very versatile dish; it can be cooked in advance, in the oven or in a slow cooker. If you use a slow cooker, brown pork on stovetop first then transfer to slow cooker with the onion-pepper puree and seasonings. Allow 8-10 hours cook time, until pork is tender and falling apart. *Serves 6 to 8*

### Ingredients:

- 6 tomatillos, husked and quartered
- 3 jalapenos, split lengthwise, seeds and ribs removed
- 2 cups chicken stock, plus more if needed
- 3 tablespoons grape seed oil
- 1 pork shoulder, picnic or fresh ham 3-5 lbs
- 3 medium white onions peeled and quartered
- 4 garlic cloves, peeled
- 3 tablespoons cumin
- 1 tablespoon salt
- Freshly ground black pepper
- 1 bunch fresh cilantro, divided into small sprigs
- 1 cup toasted and salted pepitas
- 1 block queso fresco, crumbled
- 1 bottle hot sauce
- Corn Tortillas warmed

### Directions:

1. Preheat oven to 325 degrees Fahrenheit.
2. Combine tomatillos, jalapenos, and 1/4 cup of chicken stock in a saucepan. Bring to a simmer over medium heat and cook until the tomatillo begins to break down and get soft. Remove from heat.
3. Heat a large, oven-safe Dutch oven over medium-high heat and add grape seed oil. Add pork to hot pan and brown well on all sides. Remove pork from pan and pour off most of the oil and fat. Reserve some fat in pan.
4. Add tomatillo, jalapeno, onion, and garlic to food processor and puree until smooth. Return pork pan to medium heat and add puree to the reserved fat in pan. Add cumin and salt, and heat through.
5. Add the rest of chicken stock into pot with puree and stir to combine.
6. Nestle pork back into the pot of puree and stock. The pork should be covered about 3/4 of the way. Add more stock if needed. Cover and put in preheated oven for about 3-4 hours, until pork is tender and falling apart. Turn the pork at least once halfway through the cook time. Using two forks, shred the pork a bit and mix it through the sauce to get the flavor incorporated into all the pork. Taste and add salt and pepper if needed.
7. Serve pork stew right out of the pot and top with garnishes (cilantro, queso fresco, pepitas, and hot sauce). Serve heated corn tortillas on the side for dipping and scooping..

