

## **Chile Verde with white beans**

3 lb boneless pork roast  
1 T salt  
2 bay leaves  
1 t oregano  
½ t rosemary  
1 t black pepper  
½ t chile powder  
½ t crushed red chiles

Put roast in pot, cover with water, add salt and spices and simmer just under boiling for about 1.5 hours (slightly pink in the middle). Remove from broth and let cool; remove any fat, then chop into cubes about 1/2". Reserve broth after removing bay leaves, spice residue, and any fat.

2 cups white beans (great northern work fine).

Rinse beans in water, cover with water and let soak overnight. Cook for 45 min or until soft. Drain.

5 fresh ancho or poblano chiles  
1.5 lb fresh tomatillos  
3 serrano chiles  
1 bunch cilantro  
2 large onions  
1 T vegetable oil  
1 t oregano

Mince onion and sauté in oil in large pot with cover. Wash ancho chiles, remove stem and seeds, and cut in medium pieces. Cut stem end off serranos and slice in half, leaving in seeds (you can use jalapenos also). Remove husks from tomatillos and wash, then cut in quarters. Wash cilantro, cut off last inch of stems. In batches, put the chiles, tomatillos, and cilantro in a food processor and puree. Add to cooked onions and simmer over low heat, stirring frequently until mixture is cooked, about 30 min after it is near a boil; add broth from meat pot to bring to desired consistency. Add meat and beans and stir. Add salt and pepper to taste and oregano. Let cook 30 min longer and add broth again to bring to desired consistency. Eat with flour tortillas.