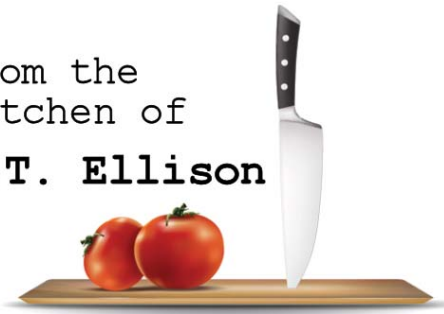


From the
kitchen of

J.T. Ellison



Ingredients:

- ✓ 25 fresh Anaheim green chiles or 5 (4 ½-ounce) cans green chiles
- ✓ 3 sticks (12 ounces) butter or margarine, plus more for sauteing pork
- ✓ 3 pounds pork, cut into ½-inch cubes
- ✓ 2 large white onions, cut into ½-inch dice
- ✓ 1 tablespoon plus 1 teaspoon salt
- ✓ 1 ¾ teaspoons ground black pepper
- ✓ 1 ¾ tablespoons ground dry mustard powder
- ✓ 2 teaspoons dried oregano
- ✓ 2 teaspoons granulated garlic
- ✓ 6 large tomatoes, cut into ½-inch dice
- ✓ 2 (14 ½-ounce) cans diced tomatoes
- ✓ 3 fresh jalapenos, diced, optional for added heat
- ✓ 1 cup flour

Green Chile

I am a Girl from Colorado, and we had a lot of New Mexican influence in our foods. One of these special treats is Green Chile. It's best to use Hatch green chiles to make this, but they aren't easy to get, so Anaheims will work too. Classic green chile is a delicious dish all on its own, but it's also wonderful smothered over burritos. Or eggs. Or chicken. Or pork. Or in tacos. You get the idea. You can safely halve this recipe, too. I like to make a lot then freeze it, so there's always some around.

Directions:

- If roasting your own chiles: Preheat an outdoor grill to high. Place the Anaheim chiles on the grill and cook, turning to cook evenly, until the skins blister and blacken. Remove from the grill and place in a plastic bag. Seal the bag and let the chiles stand for 5 to 10 minutes. Remove the skin, stems and seeds and chop into ¼-inch pieces.
- Heat some butter in a large pot and add the cubed pork. Cook about 20 minutes then add the onions and spices. Cook on low heat, stirring occasionally.
- When the pork has cooked through, add the fresh tomatoes, canned tomatoes, green chiles and jalapenos, if using. Stir occasionally.
- After 5 minutes, add 8 cups water. Bring to a low boil. Stir occasionally. Increase the heat and bring the chili to a rolling or high boil.
- In separate pan, melt the butter or margarine and whisk in the flour, stirring until creamy to make a roux.
- Slowly add the roux to the chili, stirring constantly, and shut off the heat. Continue to stir so that the roux is evenly distributed. (Roux amount can be adjusted depending on desired consistency or thickness.)
- Let stand 5 minutes and serve in a bowl with fresh tortillas or smothered!

*As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com.
Want a wine to go with your recipe? Check out J.T.'s wine blog,
The Wine Vixen, at TheWineVixen.com.*

