



richoso1 - Whittier, CA
Chipotle Dude
OTBS Member



Richoso's New Mexico Signature Green Chile Stew

Ingredients:

2 lbs. roasted green chiles, seeds/skin removed, cut into coarse chunks.
1 medium onion, chopped.
6 cloves of fresh garlic.
Boston Butt (I found a 5.5 lb. one on sale for .99¢ a lb.).
2- 1/2 cups chicken stock.
14-½ oz. crushed tomatoes, drained.
2 large potatoes, diced.
Salt.

Preheat oven to 450°.

Starting with a 5.5 lb. Boston Butt, I studded it with whole garlic cloves for flavor. I then slathered mustard, and generously dusted it with Jeff's rub and my 12-spice rub, letting it sit in the fridge overnight.

I then put it into a Dutch oven and added AJ to the bottom of it.

Cooked uncovered at 450° fat side down for an hour, and then backed it down to 250° putting the lid on, and gave it 3 hrs as I sprayed it with AJ. I then turned off the oven and cracked the door open, and let the DO sit there for another hr.

Once it cooled, I removed the garlic cloves and cut the pork it into man-size chunks. In a large saucepan I added crushed tomatoes, potatoes, and green chille, adding salt to taste.

Bring to a slow boil and simmer covered until potatoes are tender, then add pork chunks and turn off burner, leaving it covered. Serve with warm corn tortillas, or corn bread.