



PORK GREEN CHILI

2 lbs Ground Pork

4 cups Chicken Stock

2 cans White Beans

1 cup Onion (diced)

3 Jalapenos (chopped)

2 Hatch Chilies

3 Serrano Peppers

6 Tomatillo

4 Garlic Cloves

1T Cumin

Brown sausage, onion and garlic, rough chop peppers and place under broiler until slightly charred then puree in blender until smooth. Pour into meat mixture along with beans and stock and simmer on low heat for 1 hour.

