



Pork Chile

An easy dish to make with staples from the pantry. This will work without meat as well! Tofu, tempeh, or just beans. If you don't have the different chile powders, regular combination chile powder will work.

Serves 4

1 pound pork shoulder (or beef chuck, or turkey leg)

Salt and pepper

2 tablespoons olive or canola oil

2 cups cooked beans

1 ½ cups whole canned tomatoes (1 small can), chopped with their liquid

1 onion, diced medium

2 teaspoons ground ancho chile

2 teaspoons ground New Mexico chile

¼ teaspoon ground chipotle chile

½ teaspoon cayenne (optional)

5 garlic cloves, peeled and coarsely chopped

Cut the pork into 1-inch pieces. Season well with salt and pepper. Heat a heavy-bottomed pot over medium-high heat, when hot add the oil and then the seasoned pork and brown well on all sides. Take your time, a nice brown crust will add lots of flavor. Turn the heat down if it is browning too fast.

Remove the pork when brown. Pour off half of the fat and add the onion and the chile powders. Cook, stirring occasionally, over medium heat until soft, about 5 minutes. Then add the garlic and salt to taste. Stir in the pork, the resting juices from the meat, the tomatoes, and their liquid. Add bean liquid if you have it to cover (about 1 cup), otherwise use water. Cook for 30 minutes. Stir in the beans. Taste and adjust the seasoning. Cook for another 30 minutes. Add liquid as needed to thin.

Serve with green onions, cheese, sour cream, crème fraiche as desired.