



Hatch Chile Verde

Oscar · 29/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

2 hrs 50 mins

Description

Hubby and I are Hatch chile fanatics We buy 50 pounds of roasted Hatch chiles when they are in season We portion them out and freeze them so they are readily available This chile verde does not call for tomatillos because I wanted the chiles to be the star of the recipe

Ingredients

- - 8 Hatch chile peppers
- or more as needed - 2 pounds pork butt
- cut into 1-inch chunks - ½ cup water - ½ teaspoon salt - 1 tablespoon oil
- or as needed - 1 onion
- diced - 6 cloves garlic
- pressed - 1 tablespoon ground cumin - ¼ cup all-purpose flour - 4 cups chicken broth
- or more as needed - 1 (14.5 ounce) can diced tomatoes - 1 pinch salt and ground black pepper to taste

Instructions

1. Place Hatch chiles directly on the grates of a gas stove. Cook over medium heat
2. flipping with tongs occasionally
3. until blackened and charred
4. about 5 minutes. Place in a sealed plastic bag and allow to cool
5. 7 to 8 minutes. Peel off charred skins
6. remove seeds
7. and cut 1/2 of the chiles into 1-inch squares. Set aside. Place remaining chiles in a food processor and process until finely chopped. Add processed chiles to chopped chiles. Set aside. Combine pork cubes
8. water
9. and salt in a Dutch oven. Cover and cook over medium heat for 20 minutes
10. stirring every 5 minutes. Uncover
11. raise heat to medium-high
12. and cook
13. stirring constantly until the water evaporates and the pork browns in its rendered fat
14. 15 to 20 minutes. Remove pork and set aside. Heat oil in the Dutch oven. Add onion; cook and stir until soft and translucent
15. 5 to 7 minutes. Add garlic and cumin and cook until fragrant
16. about 1 minute. Stir in flour and cook for 1 to 2 minutes. Add chiles
17. pork
18. chicken broth
19. canned tomatoes
20. salt
21. and pepper. Bring to a boil. Reduce heat to low
22. cover
23. and simmer
24. stirring occasionally
25. until pork cubes are fork-tender
26. about 1 1/2 hours.