

Drew's Green Chile

Ingredients:

1 - 1 1/2 lbs. Pork loin cubed
1 tablespoon flour
1 Teaspoon salt
1/4 Teaspoon Pepper
3 Tablespoons Oil
4 Green Peppers (Smoother is better for roasting)
2 Red Peppers
1 Jalapeño Pepper
2 Small Zucchini cubed
1 Can White Kidney Beans (Cannellini)
1/2 Teaspoon Cayenne Pepper
1/2 Teaspoon Cumin
1 Tablespoon Chili Powder
1 Cup Chicken Stock
Flour Tortillas
1 Can Corn

Directions:

- 1) Preheat oven to 400°. Place a casserole dish with 3/4 inch of water on a rack and on another rack just above it place the peppers whole. Roast the peppers for about 40 minutes. The skins should be separating from the meat and it's OK if they start to burn a little. Larger peppers may take longer. Remove the peppers to a brown paper bag and let sit for 20 minutes. Then cool them in a colander with ice over them. When they are cool remove the core, and most of skin and seeds. Don't mangle them. Cut them in slices.**
- 2) While the peppers are in the bag, dredge the pork cubes in the flour, salt and pepper. Sauté them in a frying pan in about**

half the oil. They do not have to be cooked through. Remove to a separate plate.

- 3) Using the other half of oil in a fry pan, sauté all but the two red peppers, with a pinch of salt. Turn it down and simmer the peppers a bit longer.
- 4) Add a small amount of the chicken stock to the peppers and add the chili powder, cumin and cayenne pepper. You will correct seasoning later so just use the proscribed amounts.
- 5) Add a small amount of Jalapeño pepper diced.
- 6) Cook until the green peppers are soft. Remove them to a food processor and process into a fine puree.
- 7) Pour the puree back into the pan, bring to a light simmer and add the pork cubes and the zucchini. Cook for 1/2 hour on low covered. Use just enough chicken stock to make the puree a liquid.
- 8) Add more Jalapeño peppers if desired.
- 9) When the zucchini are softening add the beans. Cook for another 1/2 hour and shut off the heat.
- 10) Correct the seasoning for saltiness, heat and flavor. You may want to add a little sugar.

Serve in a shallow bowl over a flour tortilla on the bottom, and a bed of canned corn (Heated) over the tortilla. Garnish with sour cream, cheese and/or onion.

For a smokier flavor you can grill the peppers. In most grills having water underneath is problematic. Be more careful not to incinerate the peppers.