



Pork Green Chili

This is made specially for smothering. Put this over a burrito. Serve it with eggs. Smother a chile relleno. This is REALLY good stuff.

Ingredients

- 1 lb ground pork
- 4 4.5 oz cans diced green chiles
- 1 14.5 oz can diced tomatoes
- 1 large yellow onion
- 4 jalapenos
- 4 T butter
- ¼ cup flour
- 1 ½ T dried oregano
- 2 tsp cumin
- 2 tsp garlic powder
- 1 ½ tsp kosher salt
- 1 ½ tsp ground black pepper
- 1 ½ T Chinese spicy yellow mustard
- 3 cups water

Chop: Chop Onion and jalapeños to ¼ inch pieces.

Meat: In a stock pot, cook the sausage through.

Veggies: Add the onions and jalapeños. Stir to combine. Cook until the onions soften.

Spices: Add the oregano, salt, pepper, cumin and garlic powder. Stir to combine.

Roux: In a small sauce pan, melt the butter then whisk in the flour. Set aside.

Cans: Add the canned tomatoes and green chiles to the stock pot. Stir to combine.

Water: Add the water to the stock pot, bring to boil.

Thicken: Add the roux to the pot and stir thoroughly. Bring to boil and reduce to simmer.

Serve: In 15 minutes this will make the perfect smother for almost anything.