

Chile Verde

Serves 6

3 lbs boneless pork (loin or butt)	2 tablespoons olive or corn oil
1 large onion, chopped	1 ½ tablespoons minced garlic
3 to 5 canned or pickled jalapeno chiles, cut into strips	2 cans (10 ounces/284 g each) tomatillos
½ cup loosely packed chopped cilantro,	plus minced cilantro (for garnish)
1 can (8 ounces/227 g) mild green chiles	Salt and freshly ground pepper, to taste
1 ripe avocado	1 tablespoon fresh lime (or lemon) juice

1. Cut pork into 2-inch cubes, trimming any fat. Set pork aside. 2. In a skillet, heat oil until it ripples. Add onion and garlic; sauté until limp. Add jalapeno chiles, sauté 1 minute longer, and remove with slotted spoon to heavy-bottomed stewpot. 3. Drain tomatillos, saving liquid. Puree tomatillos, the 1/2 cup (125 ml) cilantro, and about half of the drained can liquid in a blender (or mash with a fork). Add mixture to stewpot along with chiles and pork. Season lightly with salt (the tomatillo juice is salty) and generously with pepper. 4. Over high heat, bring mixture to a boil. Lower heat, cover and simmer slowly until pork is tender (about 2 hours). Let cool; refrigerate, covered, over night. 5. Before reheating, skim any fat from stew. Reheat. Just before serving, peel and slice avocado; sprinkle with lime juice and minced cilantro; float avocado slices on top of stew

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