

Carne con Chile Colorado 4-6 People

This is a simple dish best enjoyed on a warm tortilla with fresh lime juice, cilantro, and some goat cheese. Recommended Adult Beverages: Mojito, Margaritas, or best yet a simple chilled cervesa such as a Pacifico, Tecate, Bohemia or the old standard Corona.

8 each New Mexican chilies, hot or mild, stems and seeds removed (leave seeds if you prefer a hotter experience) “remember: hotter in... hotter out!”

2 Qt Water

3 each garlic clove

1/2 each onion, chopped

1 teaspoon oregano

1/2 teaspoon cumin

1 1/2 tablespoons oil

1 1/2 pounds pork shoulder, 1" cubes

kosher salt to taste

Pepper

1/2 cup tequila (maybe more for the chef) “You should always taste the ingredients your cooking with! Salt and lime may be needed” *Chef Mark*

Method of Preparation:

- Steep the chilies in 2 qt. boiling water for thirty minutes.
- Season pork with salt and pepper.
- Heat the oil over medium high heat.
- Brown pork (in batches if necessary).
- Remove pork from oil and place in a medium pot or tall sided pan.
- Deglaze pan with tequila.
- Remove chilies from steeping liquid reserving one (1) cup of the liquid.
- Transfer chilies, garlic, onion, cumin, oregano, and liquid to blender and puree.
- Strain sauce over pork and bring to a boil.
- Reduce heat and let simmer until meat is fork tender, about 1 - 2 hour.
- Pour carne con chili into a shallow baking dish and allow to cool on counter for an hour then place in fridge uncovered and allow to cool the rest of the way.
- When chili is cold, transfer to either freezer bags or vacuum seal and freeze.

To reheat on the trail:

- Method 1: Place sealed bag of Chili in simmering water and simmer until heated through, about 20-30 minutes. Internal temp of 165°F Remember to use your Culinary Tire Gauge: Thermometer.
- Method 2: Empty contents into skillet or pan. Heat on medium flame and bring to a simmer (at least

This can also be made in a crock pot to let simmer away all day.

Bien comer Amigos y Amigas!

David Schell

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