

Chili Verde ala Lina

Brought to you by DamitJanet

This recipe was given to me after a County Potluck. County employees have the best potlucks. It was so good that I had to make it.

3 – 4 lbs. Pork

1 ½ lbs. Tomatillo green tomatoes

4 – 8 Jalapeños chilies (depending how hot you like it)

Garlic

Onion

Cummino

Salt & Pepper

Dice your pork.

Place in a pot and season with: salt, pepper, garlic, onion and cummino (Season to your taste)
Cover and cook until tender, stirring occasionally.

In another pot boil green tomatillo tomatoes & jalapeño peppers until they have a translucent color and are soft.

Drain and blend in blender.

Pour into your meat and add more seasoning and a little water for more juice.

Let simmer

For a thicken consistency – let it simmer for a while longer uncovered.

Recipe Enjoy!
DamitJanet

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