



COLORADO GREEN CHILI # 1

Serves 8 – 10 ppl (double this for GREAT leftovers)

Ingredient	Qty	Measure	Notes
<i>Oil, Olive</i>	$\frac{1}{2}$	<i>Cup</i>	
<i>Pork, Colorado</i>	$1 \frac{1}{2}$	<i>Pounds</i>	<i>Loin or Shoulder. Diced Small</i>
<i>Pepper, Yellow Holland</i>	<i>1</i>	<i>Ea</i>	<i>Diced Medium</i>
<i>Pepper, Green Bell</i>	<i>1</i>	<i>Ea</i>	<i>Diced Medium</i>
<i>Onion, Yellow, Medium</i>	<i>1</i>	<i>Ea</i>	<i>Diced Small</i>
<i>Tomatillos, Large Size</i>	<i>6</i>	<i>Ea</i>	<i>Cut into 6 Wedges</i>
<i>Green Chili, Hot</i>	$\frac{1}{2}$	<i>Cup</i>	<i>Or More for Hotter/Less for mild</i>
<i>Green Chili, Mild</i>	$\frac{3}{4}$	<i>Cup</i>	<i>Or More for Mild</i>
<i>Tomato, Fire Roasted Canned</i>	<i>1</i>	<i>Ea</i>	<i>14/15 Oz Can</i>
<i>Fishy Fishy Herb Blend</i>	<i>3</i>	<i>tsp</i>	
<i>Rub A Dub Spice</i>	<i>3</i>	<i>Tbsp</i>	<i>5280 Culinary Spice</i>
<i>Chicken Broth/Stock</i>	<i>1</i>	<i>Quart</i>	<i>Adjust as needed</i>
<i>Masa Harina</i>	$\frac{1}{4}$	<i>Cup</i>	<i>Adjust more/less for thickness desired</i>
<i>Cilantro, Bunch, Fresh</i>	<i>1</i>	<i>ea</i>	<i>Small</i>

Can Use the following 5280 Culinary spice blends / rubs for flavor Tweaking:

Bayou Dust **Cajun Flavor Profile**

Oink **Sweet and Smoky BB Profile**

PREP METHOD:

PREP TIME: 20-30 minutes

COOKING TIME: 1 HOUR

1. Preheat your cast iron dutch oven on the stove top over medium heat for 10 minutes
2. Prep the ingredients above as instructed
3. Once pan is heated add the olive oil and heat for 30 seconds
4. Add the peppers and onions and sauté until just caramelized
5. Add the tomatillos and sauté until they start to break down
6. Add the pork and sauté until half cooked
7. Add the Rub a Dub, Fishy Fishy Herb Blend, green chilies and canned tomatoes and mix well
8. Add the stock and adjust if needed to desired consistency
9. Allow this mixture to come to a boil, reduce to a simmer and allow to slowly cook for 1 hour covered
10. This can also be done on your smoker, Big Green Egg or Charcoal grill for some added flavor. Cook at a temp of 325 degrees
11. Once fully cooked, adjust the broth level if needed. If at the desired level, sprinkle some of the masa onto the surface of the chili and allow to absorb some moisture
12. Using a wire whisk, mix in the masa and allow return to a simmer to thicken. Adjust using the same process above if more thickness is desired.