

Blue Yonder Urban Farms

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Green Chile Tomatillo Slow Cooker Pork

Recipe

Ingredients

- 1 batch hatch green chile tomatillo salsa, about 2.5 cups
- 3 cups boiled water, only use 2 cups
- 1/2 cup apple cider vinegar
- 1 tbsp table salt
- 2.5 pounds pork shoulder, marinated then cut in 1-inch chunks
- 1/4 cup hatch mild green chiles chopped fine
- 2 tbsp. finely chopped cilantro

Instructions

1. Make hatch green chile tomatillo salsa
2. Bring 3 cups of water to a rolling boil, let boil for 4 minutes, remove from heat, cover and let cool in refrigerator or freezer
3. When water is cold, measure 1 cup and add it to the slow cooker, save the rest, then add 1/2 cup apple cider vinegar and 1 tablespoon salt, mix to dissolve
4. Add 2.5-lbs pork shoulder to slow cooker, do not cut, turn and move around in marinade till covered, let marinate 45 minutes
5. After 45 minutes remove pork and discard the marinade, cut pork into 1-inch pieces, heat a skillet and add cut pork and brown
6. When the pork has browned, measure and add 1 cup of the cooled water to deglaze the skillet, discard any leftover water.

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Instructions

7. When the skillet has been deglazed, add pork and juices to slow cooker and cook on medium for 1 hour
8. After 1 hour of cooking, remove the pork and separate the juices, add the pork back to the slow cooker and let the juices get cold, when juices are cold remove the hardened fat from the surface and discard
9. Take the defatted juices and add to a skillet to reduce, bring to a rolling boil and let it reduce by 1/3, leaving 2/3
10. When the juices have reduced, add the hatch green chile tomatillo salsa, hatch mild green chiles, and cilantro, bring them to a simmer and let cook for 5 minutes till everything is hot
11. Add the green sauce to the pork in slow cooker and let it cook on low till the pork is tender
12. When the pork is tender it is ready to eat...
13. Serve with corn tortillas or on a bed of rice