

Marilyn's Green Chili

1 lb. cubed pork
2 cloves garlic, minced
1 large onion, diced
¼ - ⅓ C. flour depending on thickness you enjoy
1- 2 tsp. cumin
32 ounces beef broth
32 ounces chicken broth
1 - 14 oz. can fire roasted crushed tomatoes
½ - 1 C. seeded, diced green chili

1. In a Dutch oven brown the pork with the garlic and onion. When pork is cooked through and the onions are translucent, add flour and brown it (about 5 - 10 minutes.)
2. Deglaze the pan with the beef broth and add cumin and green chili. Continue cooking until fragrant.
3. Add chicken broth and tomatoes. Bring to a boil and then lower heat and simmer for 30 minutes. (If it needs more thickening you may make a slurry of chicken or beef broth and flour and add to mixture, but it may alter the flavor)
4. Add salt and pepper to taste.
5. This recipe makes about 2 ½ quarts.