

Green Chili

2 cups dried navy beans
2 lbs. pork loin or shoulder, cubed
½ cup bacon, chopped
1 large onion, diced
2 fresh Pablano peppers, diced
2 fresh Serrano chiles, diced
1 Jalapeño pepper, deseeded, diced
1½ Tbsp. garlic, minced
2 cups **Chavie's North of the**

Border Salsa Verde

2-14 oz. cans chicken broth (3½ cups)
1 tsp. dried oregano
2 tsp. ground cumin
1 tsp. ground chipotle pepper
½ tsp. black pepper
1 tsp. ground ancho chile powder (or chili powder)
1 tsp. sugar
2 tsp. lime juice
2 tsp. fresh cilantro, minced
Salt to taste



Procedure

Soak the beans in two quarts of water in the refrigerator overnight before preparation of this recipe. Drain and rinse the beans and set aside. Fry the bacon in a large stock pot over medium heat until lightly browned and then add the cubed pork, continuing to stir until browned. Add the onions, peppers, garlic, and seasonings (except sugar and salt to taste). Cook the mixture stirring frequently until the vegetables start to become tender. Add **Chavie's North of the Border Salsa Verde**, chicken broth, and beans. Bring to a boil and reduce heat to a simmer. Simmer for 1½ to 2 hours stirring occasionally. Water can be added if chili becomes too thick. When beans are tender, mix in the lime juice, cilantro, and sugar. Salt to taste and serve with corn bread or warm tortillas. This recipe can be made milder by omitting the jalapeño pepper and reducing the amount of ground chipotle pepper.

Yield: 6-8 servings