

# Dave's Green Chili

/DVP

1/14/2016

- 1 lb. pork, cubed
- 1tbl vegetable oil
- 2 c. onion, diced
- 2-3 cloves garlic, minced
- 4 c. water
- 1 chicken bouillon cube
- 4 4 oz. cans green chiles
- 1 c. salsa verde
- 2 tbl cilantro
- 3 potatoes, cubed
- salt and pepper to taste

Optional items (which are never really optional)

- sour cream
- grated cheddar-jack cheese
- 1 can red kidney beans
- 1 tbl Worcestershire sauce
- 1 tbl Cayenne pepper sauce
- 1 jalepeno pepper, finely chopped

Heat oil in 10 or 12" dutch oven, cook the pork. Add onions and garlic until onions soften. Add remaining ingredients except the potatoes. Peel and finely grate one potato into the pot. Simmer for an hour. Add the remaining potatoes, simmer until all is tender. Salt and pepper to taste.