

RED PORK CHILE MEAT



Serves 8 Preparation time 15 minutes Cook time 35 minutes

Ingredients

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| 1 onion, quartered and peeled | 1 teaspoon onion powder |
| 6 garlic cloves, peeled | 1 teaspoon garlic powder |
| 9 dried guajillo chiles, deseeded & destemmed | 1 teaspoon oregano |
| 3 chiles de árbol, deseeded & destemmed | 1/2 teaspoon achiote |
| 1 ancho chile deseeded & destemmed | 2 pounds pork loin or pork chops |
| 1/2 cup water | 2 tablespoons olive oil |
| 2 tablespoons baking powder | 3 cups beef broth |
| 1 teaspoon salt | 2 bay leaf's |
| 1 teaspoon cumin | |

Nutrition Facts

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| 8 servings per container | |
| Serving size | 1 serving (216g) |
| Amount Per Serving | |
| Calories | 250 |
| <small>% Daily Value*</small> | |
| Total Fat 11g | 14% |
| Saturated Fat 2g | 10% |
| Trans Fat 0g | |
| Cholesterol 60mg | 20% |
| Sodium 560mg | 24% |
| Total Carbohydrate 12g | 4% |
| Dietary Fiber 2g | 7% |
| Total Sugars 2g | |
| Includes 0g Added Sugars | 0% |
| Protein 24g | 48% |
| <small>Not a significant source of vitamin D, calcium, iron, and potassium</small> | |
| <small>*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small> | |

Add the onion, garlic and dried chiles into a medium sauce pan with enough water to cover. Bring to a boil than turn down the heat and simmer for 15 minutes or until chiles are soft.

While chiles are heating, in a bowl, mix together baking powder, salt, cumin, onion, powder, garlic powder, oregano & achiote. Set aside.

Cut pork into bite sized pieces. In a medium bowl, mix well with enough spice powder to cover.

In a large skillet, heat olive oil on medium high heat. Add pork in batches and cook, stirring occasionally, until seared (about 8-10 minutes).

Once the chiles have cooked for 15 minutes, use a slotted spoon, to remove all the ingredients from the sauce pan to a blender. Add about a half a cup of water from the sauce pan. Pulse until fully blended.

Place a mesh strainer on top of a medium bowl, pour in chile mixture. Allow liquid to strain through, using a spoon to press out as much liquid as possible then discard the solids. Our into the crock pot and stir in the beef broth.

Add the pork roast pieces into the crock pot and stir together with chile mixture. Add The bay leaves and 1 teaspoon of cornstarch mixed well in 1/4 cup water for a thicker consistency and stir gently.

Cook for 3-4 hours on high or 5-6 hours on low. You could also cook for 90 minutes in a pressure cooker.