

Green Chile Pork

Cook roast:

- 3-4 lb. pork butt
- 1 medium onion, chopped
- 2 tsp. chopped garlic
- 4 c. water or chicken broth (enough to cover the roast)

Put trivet in the bottom of your Dutch oven or a piece of aluminum foil so the roast doesn't touch the bottom. Put all ingredients into Dutch oven. Cook for 2 hrs or until pork roast is tender. Shred pork roast with 2 forks (or your hands if you can stand it!☺)

Add in:

- 2 c. green chile, chopped (I like it hot!)
- 4 c. refried beans
- Garlic salt to taste

Add green chile, refried beans and enough garlic salt to your liking. Serve mixture warm over tortillas. Green chile pork serves around 8-10 people.

-Jennifer Reynolds