



Tender Belly Green Chili # 1

Serves 8 – 10 ppl (double this for GREAT leftovers)

Ingredient	Qty	Measure	Notes
Oil, Olive	½	Cup	
Pork, Berkshire, Ground	2	Pounds	
Pepper, Yellow Holland	3	Ea	Diced Medium
Pepper, Green Bell	3	Ea	Diced Medium
Onion, Yellow, Medium	2	Ea	Diced Small
Tomatillos, Large Size	18	Ea	Cut into 6 Wedges
Green Chili, Hot	1 large – in frzr section	Cup	Or More for Hotter/Less for mild
Green Chili, Mild	1 large in frzr section	Cup	Or More for Mild
Tomato, Fire Roasted Canned	2 large – muir farms brand	Ea	28 oz Oz Can
Fishy Fishy Herb Blend	3	tsp	
Rub A Dub Spice	3	Tbsp	5280 Culinary Spice
Chicken Broth/Stock	2 ea	Quart	Adjust as needed
Masa Harina	¼	Cup	Adjust more/less for thickness desired
Cilantro, Bunch, Fresh	4	ea	Small

PREP METHOD:

PREP TIME: 20-30 minutes

COOKING TIME: 1 HOUR

1. Preheat your cast iron dutch oven on the stove top over medium heat for 10 minutes
2. Prep the ingredients above as instructed
3. Once pan is heated add the olive oil and heat for 30 seconds
4. Add the peppers and onions and sauté until just caramelized
5. Add the tomatillos and sauté until they start to break down
6. Add the ground pork and sauté until half cooked
7. Add the Rub a Dub, Fishy Fishy Herb Blend, green chilies and canned tomatoes and mix well
8. Add the stock and adjust if needed to desired consistency
9. Allow this mixture to come to a boil, reduce to a simmer and allow to slowly cook for 1 hour covered
10. This can also be done on your smoker, Big Green Egg or Charcoal grill for some added flavor. Cook at a temp of 325-350 degrees
11. Once fully cooked, adjust the broth level if needed. If at the desired level, sprinkle some of the masa onto the surface of the chili and allow to absorb some moisture
12. Using a wire whisk, mix in the masa and allow return to a simmer to thicken. Adjust using the same process above if more thickness is desired.
13. Serve with grilled or warmed tortillas
14. Works great as a green chili sauce as well. Served over eggs or with breakfast burritos

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