



## Spicy Pork and Tomatillo Stew

2 Tbs. olive or grape seed oil  
2 lbs. boneless pork loin cut into 3 inch chunks  
Salt and freshly ground pepper  
3 large celery ribs, diced  
1 small red onion, diced  
1 Anaheim chili, seeded and diced  
6 garlic cloves, minced or crushed  
2 Tbs. mild chili powder  
1 Tbs. ground cumin  
1 Tbs. fresh chopped or dried oregano  
4 cups chicken stock  
3 carrots, diced  
4 potatoes, peeled and cut into 1 inch chunks  
One 28 oz. can diced tomatoes  
1 lb. tomatillos, husked, rinsed and cut into 1 inch chunks  
Hot sauce to taste  
Chopped cilantro for garnish (this adds lots of flavor – don't skip this)  
Corn tortilla chips for serving

In a medium casserole or Dutch oven, heat the oil. Season the pork with salt & pepper and cook over high heat until browned on 2 sides, about 2 minutes per side. Add the celery and onion and cook over moderate heat, stirring occasionally, until softened, about 7 minutes. Add the chili, garlic, chili powder, cumin and oregano and cook, stirring frequently. Add the chicken stock and bring to a boil. Add the carrots, potatoes, tomatoes and tomatillos, throw in some of that red wine, cover and simmer over low heat until the pork is cooked through and the veggies are done, about 25 minutes.

Transfer the pork to a plate and shred the meat with two forks. The stew is still simmering while you do this. Stir the shredded pork into the stew and season with salt, pepper and hot sauce to taste. Ladle the stew into bowls, sprinkle with chopped cilantro and put a pile of tortilla chips on the side.

Serve with **Lava Cap Syrah**.

