

## Pork Green Chili

4 lbs pork shoulder  
1 yellow onion - roughly chopped  
2 poblano peppers  
1 lb tomatillos - husk removed  
1 bunch of cilantro  
2 limes - zested and juiced  
4 cups Chicken broth  
¼ cup garlic chopped  
1 can black beans drained and rinsed

Toss the onions and tomatillos with oil and roast in a 400 degree oven until slightly charred at the edges about 20-30 minutes.

Roast the poblano peppers over an open flame until well charred, let cool, then peel away the charred skin and remove the seeds.

Place the onion, poblano, tomatillo, garlic, lime juice and zest, and cilantro in a blender. Add some of the chicken broth and puree until smooth. Season with salt and pepper to taste. Season the pork with salt and pepper, and place in large oven proof pan.

Pour the mixture over the pork shoulder and add the rest of the chicken stock.

Place the pork in a 250 degree oven; preferably overnight, but at least 8 hours.

Let the pork cool enough to handle, shred with your hands or two forks. Return the pork to the pan and add the black beans.

Serve with queso fresco cheese and warm corn tortillas.



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