



CHILI VERDE

From: Kimberly P.

- 3 to 4 lb. pork, boiled and cubed
- 4 to 5 cans green tomatillo
- 6 to 8 small cans green chilies
- 1 large onion, chopped
- 1 bulb garlic, chopped (yes, the whole bulb)
- 1 or 2 bay leaves
- 2 Tbsp. cumin seed
- 1 Tbsp. thyme
- 1 Tbsp. marjoram
- 1 Tbsp. basil
- 1 Tbsp. rosemary
- 5 to 6 chopped fresh jalapenos
- 3 cups water
- 1 Tbsp. beef bouillon
- 1 Tbsp. chicken bouillon

Place all ingredients in a large stock pot. Be sure to puncture or cut each tomatillo or they may pop (explode). Cook on medium heat for 3 to 4 hours, stirring occasionally. Serve with flour tortillas.