Traditional New Mexico Green Chile Stew

**Yield:** 6 servings

**Cooking Time:** Approximately 1 hour

**Temperature:** Medium, Low

*• Freezes Well •*

* 2 pounds pork or beef, cubed
* 3 cups potatoes
* ¼ cup flour
* 2 cups water
* 2 tablespoons shortening
* ½ teaspoon garlic powder
* 2 large onions, chopped
* 2 teaspoons salt
* 3 cups roasted, peeled and chopped New Mexico green chile\*
* 1 cup*chopped* tomatoes (\*Optional)

1. Dredge the meat in flour. Place the shortening in a heavy skillet and brown meat at medium heat. Place meat in a large stewing pot.

2. Sauté the onions in the remaining shortening and add to stewing pot.

3. Add all remaining ingredients to stewing pot and simmer at low heat for 1 hour.

\* *Varied amounts may be used.*

*\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*

**Recipe found at:** [**https://iamnm.com/new-mexican-green-chile-stew-recipe/**](https://iamnm.com/new-mexican-green-chile-stew-recipe/)