



**Perry's**  
 STEAKHOUSE & GRILLE®  
 RARE & WELL DONE®

## Leftover Pork Chop Chile Verde

MADE WITH OUR FAMOUS PORK CHOP

Recipe developed by Celebrity Chef Rick Moonen, Perry's Master Development Chef

YIELD 16 PORTIONS (4 ounce each)

### INGREDIENTS

24 Oz. (Appx 5)	Tomatillos, cleaned and cut in half
12 Each	Garlic Cloves, unpeeled
2 Each (Lg)	Jalapeno Peppers
2 Each (Lg)	Poblano Peppers
1 Bunch (Lg)	Cilantro
1 Each	Red Onion, thick sliced
2 TBS	Oregano
2 Cups	Reduced Chicken Stock
1 tsp	Ground Cloves
2 TBS	Salt

### METHOD FOR CHILE VERDE SAUCE

- Line a sheet pan with aluminum foil. Arrange the tomatillos, cut side down, and unpeeled garlic on the tray. Broil until lightly blackened. Remove to cool and reserve.
- Over an open flame, char the jalapeno and poblano peppers on each side. While hot, add to a bowl and cover to steam. When cooled, peel and remove seeds.
- Char the red onion over the open flame on each side and reserve. In a blender, puree the broiled tomatillos. Peel garlic.
- Add to the blender peeled garlic, chiles, onion and cilantro. Season with salt and ground cloves.
- Add the reduced chicken stock and the oregano. Blend once more and reserve.

### PORK CHOP CHILE VERDE

- 1 LEFTOVER CHOP** - Perry's Pork Chop, cut into very large pieces, include the bones from the ribs if you still have them
- 1 BATCH** - Perry's Chile Verde Sauce
  - Preheat the oven to 250 degrees.
  - In a large heavy pot, add your Leftover pork chop
  - Cover the leftover pork chop with the Chile Verde sauce. Bring to a simmer and cover the pot.
  - Place in the oven for 2 hours, until the meat is falling apart.
  - Add more chicken stock, if necessary, but the goal is to have very tender pork in the end.

This cooked pork is full of flavor and can be used in a multitude of ways. Serve it with red rice alone, use it as a filling for tacos, enchiladas or tamales.

For more recipes, visit [PerrysSteakhouse.com/PorkChopRecipes](http://PerrysSteakhouse.com/PorkChopRecipes).