



MADE WITH OUR FAMOUS PORK CHOP | Recipe developed by Celebrity Chef Rick Moonen, Perry's Master Development Chef

#### INGREDIENTS:

Perry's Famous Pork Chop leftovers, cut into large pieces (keep rib bones)  
24 oz. (approx. 5) tomatillos, cleaned and cut in half  
12 garlic cloves, unpeeled  
2 large jalapeno peppers  
2 large poblano peppers  
1 large bunch of cilantro  
1 red onion, thick sliced  
2 tbsp. oregano  
2 cups reduced chicken stock  
1 tsp. ground cloves  
2 tbsp. salt

## Leftover Pork Chop Chili Verde

#### YIELDS: 16 PORTIONS (4 OUNCE EACH)

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.

#### CHILE VERDE SAUCE INSTRUCTIONS

- 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.

#### INSTRUCTIONS

- Preheat the oven to 250 degrees.
- In a large heavy pot, add your cut Perry's Famous Pork Chop leftovers and rib bones.
- 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.

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