

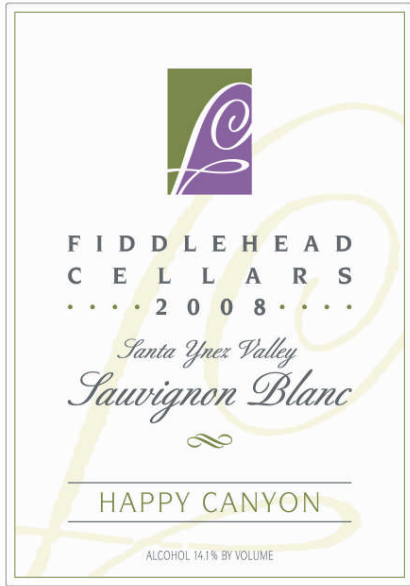
# FIDDLEHEAD CELLARS

## FROM THE KITCHEN OF SONSEEAH GIL

*Owner and Head Chef of Restaurant 4300 in Lompoc, CA and good friend of Kathy*

## CHILE VERDE

*Great with Fiddlehead Cellars Happy Canyon Sauvignon Blanc*



## INGREDIENTS

- 1 Tablespoon oil
- 2 pounds cubed pork (cushion or loin)
- 1 large onion diced
- 3 cloves garlic diced
- 1 Tablespoon cumin
- 1 Tablespoon oregano
- 1 container *Bueno New Mexico Green Chile* (or red if desired)
- Chicken broth
- Lime
- Sour cream
- Fresh cilantro

## PREPARATION

1. Heat oil in pan and sauté cubed pork until meat is halfway brown then add onion.
2. Sauté until meat is browned then add garlic, oregano, and cumin.
3. Sauté mixture for 1 minute and add full container of Green Chile (or to taste, if preferred).
4. Add chicken broth to cover and a pinch of salt if needed.
5. Bring to boil and reduce to simmer. Cover and simmer for 45 minutes to 1 hour.
6. Serve hot with a dollop of sour cream, a squeeze of fresh lime, and a sprinkling of freshly chopped cilantro.

## CHEF'S NOTES

- The *Bueno New Mexico Chile* can be found at many local grocery stores.
- Freshly harvested New Mexico green chilies make the best addition to this recipe. Roast then peel the peppers before adding to the dish. If fresh chilies are not available, you can also use any variety of canned chile.

*Bon Appétit!*

*Kathy Joseph*  
Winemaker