



## PORK CHILE VERDE

- 4 lbs pork butt or shoulder, trimmed of fat and cut into 2-inch cubes
- 2 teaspoons salt
- 1 teaspoon freshly ground black pepper
- Flour for dredging
- ¼ cup vegetable oil
- 3 yellow onions
- 2 green bell peppers, cut into 1-inch cubes
- 2 Anaheim or Poblano chiles, cut into 1-inch cubes
- 2–3 jalapenos, seeds removed, and finely chopped
- 3 garlic cloves, peeled and finely chopped
- 1½ pounds tomatillos, roasted, peeled and chopped
- 1 tablespoon dried oregano
- 2 teaspoons ground cumin
- 2 tablespoons coriander seeds, crushed and soaked in a scant amount of water
- 2 bay leaves
- 1 bunch cilantro leaves, cleaned and chopped
- 4 cups chicken stock

Season the pork generously with salt and pepper and dredge in the flour, shaking off excess. Heat oil in a heavy-bottomed skillet or cast iron pan, over medium high heat and brown pork chunks well in small batches, on all sides. Lift pork out of pan and place in a wide soup pot or Dutch oven. Discard fat and place the onions and peppers in the same skillet and sweat over moderate heat, stirring occasionally until limp, about 5 minutes. Add all of the chiles and cook an additional 3–4 minutes, then add the garlic and cook 1–2 minutes more.

Add the sauteed vegetables, chopped tomatillos, herbs and cilantro to the meat. Cover with the chicken stock and bring to a boil. Reduce to a slight simmer and cook for 2–3 hours, uncovered or until the pork is fork tender.

— Adapted from Foodnetwork.com



## HOW TO STORE POTATOES.

Do not refrigerate! Ideally, potatoes should be kept in the dark, with minimal humidity and cool temperatures. In the basement or pantry in a closed paper bag would work well. If exposed to light, they will turn green and sprout. Or rot. Properly stored, they will last for months.

## BAKED MASHED POTATOES WITH PARMESAN CHEESE AND BREAD CRUMBS

- 1 tablespoon butter
- 4 pounds russet potatoes, peeled, cut into 1-inch pieces
- 1 cup whole milk
- 1/2 cup (1 stick) butter, melted
- 1 1/2 cups grated mozzarella
- 1 cup freshly grated Parmesan
- Salt and freshly ground black pepper
- 2 tablespoons plain dry bread crumbs

Preheat the oven to 400 degrees F. Coat a 13 by 9 by 2-inch baking dish with 1 tablespoon of butter and set aside.

Cook the potatoes in a large pot of boiling salted water until they are very tender, about 15 minutes. Drain; return the potatoes to the same pot and mash well. Mix in the milk and melted butter. Mix in the mozzarella and 3/4 cup of the Parmesan. Season, to taste, with salt and pepper. Transfer the potatoes to the prepared baking dish. Stir the bread crumbs and remaining 1/4 cup of Parmesan in a small bowl to blend. Sprinkle the bread crumb mixture over the mashed potatoes. Recipe can be prepared up to this point 6 hours ahead of time; cover and chill.

Bake, uncovered, until the topping is golden brown, about 20 minutes.

— Giada De Laurentiis

## GARLIC ROASTED POTATOES

- 3 pounds small red or white potatoes
- ¼ cup good olive oil
- 1½ teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- 2 tablespoons minced garlic (6 cloves)
- 2 tablespoons minced fresh parsley

Preheat the oven to 400 degrees F. Cut the potatoes in half or quarters and place in a bowl with the olive oil, salt, pepper, and garlic; toss until the potatoes are well coated. Transfer the potatoes to a sheet pan and spread out into single layer. Roast in the oven for 45 minutes to 1 hour or until browned and crisp. Flip twice with a spatula during cooking in order to ensure even browning.

Remove the potatoes from the oven, toss with parsley, season to taste, and serve hot.

— Ina Garten