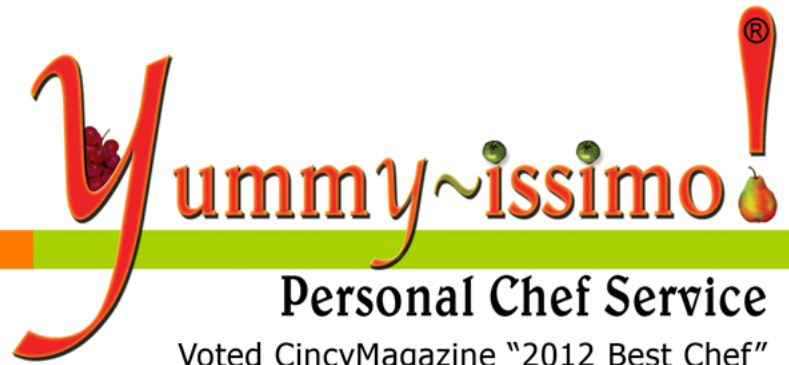


Pork & Pinto Bean Stew



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 8

1T olive oil	1 large onion, chopped	1 pound tomatillos, husks removed, rinsed
2 pounds pork tenderloin, trimmed, cubed	5 garlic cloves, minced	1 jalapeno pepper, minced
1T ground cumin	1 pound pinto beans, soaked, drained, rinsed	1/2c cilantro, chopped
salt and pepper	8c chicken stock	2 limes, juiced and zested

Heat oil in large stock pot. Add pork and cumin and sprinkle with salt and pepper. Sauté until pork is browned, about 10 minutes.

Add onion and garlic and cook until softened, 3~4 minutes. Add pinto beans and stir to coat with oil. Add chicken stock and bring to a boil. Reduce heat to a simmer and cook 1 hour, stirring occasionally, until beans are tender.

In food processor, puree tomatillos, jalapeno pepper, cilantro and lime zest and juice. Add to stock pot and simmer for an additional 30 minutes.

Garnish with:

Sour cream, cilantro sprigs, avocado, tomatoes or lime slices

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Debbie Spangler ~ Certified Personal Chef

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