



## HIGHWAY 12

VINEYARDS AND WINERY



### Cristina's Chili Colorado Recipe

#### Ingredients:

Assorted dried chilis--I use 4 anchos, 3 pasillas and 2 guajillos  
8 cups chicken stock  
2 lbs boneless pork shoulder-cut into 1 inch pieces  
2 tbsp vegetable oil  
6-8 cloves garlic, crushed or finely chopped  
3 bay leaves  
1 tbsp ground cumin  
1 tsp ground coriander  
2 tsp chopped fresh oregano (Mexican oregano if you have it or dried is fine)  
salt and pepper to taste

#### Preparation:

Remove stems and seeds from chilis and boil 3 cups of the chicken stock. Cover chiles with 3 cups of boiling chicken stock and let them steam, covered with plastic wrap, for about 30 minutes until tender. Put the chiles and liquid into a blender and purée until smooth.

Heat oil on med-high in a large heavy pot. Dust pork with salt and pepper, add to pot and brown all sides--about 5-7 minutes. Add garlic, cumin, coriander, and oregano. Stir for a few minutes until fragrant.

Add 5 cups of chicken stock and simmer, uncovered for about an hour.

Add the chili puree and simmer for another 45 minutes to an hour until the sauce has thickened and turned a rusty red color. Season with salt and pepper to taste.

Serve over rice or just a side of warmed flour tortillas--fresh if you feel up to it!

*I like to be decadent and add a dollop of sour cream, a sprinkle of cilantro and a little squeeze of fresh lime on the top. Maybe some sliced avocado on the side.*

Enjoy these last bits of cool weather with this comforting dish and a glass or two of the new **2019 Sonoma Red Blend! Salud!**