

WHITEBARREL WINERY CHILI

From Rick Obiso, Christiansburg



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1 cut into 2-in cubes 1 lb pork stew meat
2 tbsp Cilantro, Fresh
1 tbsp Garlic powder
1/2 cups Green bell pepper, medium
2 cups Green chilies, Roasted
1/2 cups Red bell pepper, medium
1 Yellow onion, medium
4 Yukon gold potatoes
Canned Goods
8 cups Chicken broth
Baking & Spices
5 tbsp Cornstarch
2 tbsp olive oil
3/4 cups Cooked posole (Hominy)



Brown the pork stew meat (coat the pork in white flour first).
After cooked and browned, add a few tbsp water and olive oil to make a small roux - light brown.
Add onions and green pepper.
Add chicken broth and stir.
Add the rest of the ingredients and cook for at least 1 hour on low simmer.
Add cooked posole and cooked pork and simmer and stir a few minutes.
Enjoy with hot bread, tortilla chips or your favorite bread.

Pairs best with Whitebarrel Winery Bin 704 or Bin 260.
Also great with our Vidal blanc.