

Bridget's *Chile Verde*

Bridget has been serving this warm and gently spicy dish to Amphora Wine Club members so long that they recognize the aroma when they walk into Amphora Winery. It's been said that the smell makes them salivate for more than the yummy Verde; like Pavlov's dogs they know it will be complimented with Rick's luscious Syrah. When asked her secret for such a delicious treat, Bridget will only say "It's all about the braising".

Serves 6

Spice Rub

2 tsp. oregano

1 ½ tsp. ground coriander

1 ½ tsp. ground cumin

¼ tsp. cayenne pepper

¼ tsp. ground cinnamon

3 pounds pork shoulder or butt, cut into 1 ½--to 2 inch cubes

4 tablespoons vegetable oil or lard, or more as needed

Salt and freshly ground black pepper

2 onions, chopped

4 cloves garlic, minced

1 7-ounce can whole or diced roasted green chiles

1 14-ounce can plum or fire-roasted tomatoes

2 10-ounce cans Mexican green tomatillos, drained

¼ cup chopped fresh coriander (cilantro) plus additional for garnish

1 cup meat or poultry stock

1 cup Amphora Sauvignon Blanc

1 to 2 tablespoons red or white wine vinegar (optional)

Sour Cream (optional)

In a small bowl, combine the oregano, coriander, cumin, cayenne, and cinnamon.

*1) Pour yourself a glass of **Amphora Syrah**, take a sip, and only then:*

Place the pork in a large nonaluminum container and rub with the spice mixture. Cover and marinate overnight in the refrigerator or for 1 to 2 hours at room temperature.

Heat 2 tablespoons of the oil in a large sauté pan over high heat. Add the meat in batches, sprinkling with salt and pepper, and cook until brown, adding oil as needed, 8 to 10 minutes per batch. Set aside the browned meat.

In a stew pot or Dutch oven, heat 2 tablespoons oil over medium heat and add the onions. Sauté the onions until softened, about 10 minutes. Add the garlic and sauté for 2 minutes longer. Add the reserved pork to the onion mixture.

In a blender or food processor, puree the green chiles, tomatoes, tomatillos, and fresh coriander. Stir this puree, the Sauvignon Blanc and the meat stock into the pork and onions. Bring the mixture to a gentle boil; reduce the heat to low, and cover the pot. Simmer until the pork is tender, 1 ½ to 2 hours.

Garnish with avocado and sour cream. Serve warm.

Serve with Amphora Syrah!

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