

## Pork with Pintos ~ Mary Jane Miller

### **Ingredients**

2 lb. boneless pork country style ribs  
2 tsp. olive oil  
2 garlic cloves, finely chopped  
1 cup dry pinto beans  
1 large poblano or Anaheim green chile, chopped (about 1 cup)  
2 chipotle chiles (canned in adobo sauce), chopped  
1 medium onion, chopped  
1/2 tsp. ground cumin  
1 tsp. salt  
1 Tbsp. chile powder  
2 cups low sodium chicken broth  
juice from 1 orange (about 1/2 cup)  
2 bay leaves  
1 tsp. dry oregano, crushed

1. Season pork with salt and pepper. Heat oil in a large skillet over medium high heat until shimmering. Add pork and sear until well browned on all sides, turning as needed.
2. Meanwhile, stir together beans, green chiles, chipotle, onion, cumin, salt, and chili powder in slow cooker. Arrange browned ribs on top of beans. Pour chicken broth into skillet, scraping up any browned bits. Pour over pork. Drizzle orange juice over pork and drop bay leaves on top. Cover and cook on high for 4 hours or low for up to 10 hours.
3. Remove and discard bay leaves. Remove pork to a large bowl and pull to shreds with two forks. Stir pork in to beans. Add oregano. Taste and adjust seasoning. Served wrapped in tortillas with your favorite taco toppings.

Makes 8 servings

Note: long slow cooking can kill the flavor of ground spices. You may need to add a little more cumin and chile powder before serving.

## Yellow Rice

2 Tbsp. butter

2 Tbsp. chopped onion

1 garlic clove, chopped

1 cup jasmine or basmati rice

1 3/4 cups low salt chicken broth

1 tsp. salt

1/2 tsp. turmeric

1/4 tsp. cumin

Melt butter in heavy medium saucepan over medium heat. Cook onion and garlic until just beginning to brown, about 2 minutes. Add remaining ingredients, bring to a boil. Reduce heat, cover and simmer 15 minutes. Do not open the lid. Remove from heat and let stand, covered 5 minutes or until rice is tender and broth is absorbed.

Makes about 3 cups