

# **Carne Adovada**

(Santa Fe School of Cooking)

## **INGREDIENTS:**

½ cup vegetable oil  
5 lbs pork loin or butt, cut in ¾-inch pieces  
3 cups diced onion  
3 Tbsp minced garlic  
6 cups chicken broth or water  
3 tsp ground coriander seed  
3 tsp dried Mexican oregano  
3 tsp chile caribe  
1 cup ground Chimayo red chile (mild or medium)  
1 1/2 tbsp red chile honey  
3 Tbsp. sherry vinegar or red wine vinegar

## **Preparation:**

1. Preheat the oven to 350 degrees.
2. Heat the oil in a large skillet and brown the pork in batches. Set the pork aside. Add the onion to the skillet and sauté until golden. Add the garlic and sauté for one minute. Deglaze the skillet with 2 c. of the chicken broth, loosening the browned bits with a spoon.
3. Place the coriander, oregano, chile caribe, red chile honey, vinegar and salt in the work bowl of a food processor. Add the cooked onions, garlic and broth from the skillet and 2 more c. of chicken broth. Process the mixture until thoroughly combined.
4. Place the browned pork, the chile marinade and the remaining 2 cups chicken broth in an ovenproof pot or dish, stir to combine well, and cook for 1 hour or until pork is tender.
5. Plate with tortillas and veggies.

(Serves 12)