

ASADO DE PUERCO

4 tbsp. vegetable oil

6 lbs "Country style" pork ribs, boned, cut into pieces 1 ½ in. x 3 in.

DO NOT REMOVE ANY FAT FROM PORK

Salt

6 ancho chiles

4 pasillia chiles

2 cups low sodium chicken broth plus a little for deglazing

6 cloves garlic, Peeled and chopped

1 tbsp. ground cumin

4 bay leaves

4 wide strips of orange peel

1. Soak chiles in bowl of hot water for 30 minutes till soft and pliable. Drain, remove stems and seeds and chop up. Purée chiles, garlic, cumin, and 2 cups chicken broth in blender.
2. Debone and cut up pork, leaving fat on.
3. Season pork generously with salt and brown to a nice dark brown color. Do not crowd pan. Brown in batches if necessary. Place pork in large stew pot.
4. Deglaze the pan in which pork was cooked with a little stock and pour over pork.
5. Add pureed Chile mixture 5 cups water, bay leaves and orange peel to pork and stir.
6. Cook at a nice simmer for 1½ hours. Till thick.