

PWS Green Chili Sauce

Cut **1-2 lbs of pork shoulder** into small (3/4") chunks, then sauté in a large pan until cooked.

Remove and set aside to cool and drain.

Saute **1 chopped onion** and **1 lb of chopped-up whole roasted chilis** until soft.

Add 1 tsp **salt** and 1 tsp **chili powder** and 1 tsp **cumin**.

Cut cooled pork into even smaller 3/8" chunks.

Remove a scoop of onions/chilis, place into blender with **2 Tbl potato starch**. Blend until liquid and then return it to pot.

Add pork back to pot, then add **1 can fire roasted diced tomatoes** and **1 qt chicken broth**

Simmer for 1-2 hours, stirring occasionally