

## BRAISED BERKSHIRE PORK WITH SALSA VERDE

---

2	lbs	Pork shoulder-cut into 2 pcs
1	ea	Jalapenos-destemmed
1	ea	Onion-Chopped
4	cloves	Garlic
16	ea	Tomatillos-husked and cleaned
1	cup	Cilantro-chopped
3	tbsp	Salt
1/4	cup	Oil

### ■ Directions:

*Heat oil in large pot. Add the pork shoulder and brown on all sides. While pork is browning, roast the tomatillos, onion, jalapeno and garlic in oven until soft. Cool for a few minutes and then puree in blender or food processor. Add the pureed tomatillos to the pork shoulder. Cover and roast in oven at 325 degrees for approximately 1.5 hours or until tender. Remove the pork, place on platter. Add the chopped cilantro to the tomatillo sauce and season with salt. Pour over the pork and garnish with cilantro and lime wedges.*

NUMBER OF SERVINGS 6