

Recipes from Sunday Supper on January 22, 2023

Head Chef Louann Metzger, unit 8403

Green Chili Pork

Not spicy!

Serves 10

- 3 pounds pork shoulder
 - 1 onion, chopped
 - 4 green bell peppers, chopped
 - 1 (7 ounce) can green chili peppers, chopped
 - 1 bunch cilantro, chopped
 - 1 c water
 - 1 1/4 c cooking sherry
 - 1 1/2 T oregano
 - 1 T salt
 - 1 c sour cream (for garnish)
 - 2 limes (for garnish)
1. Cut pork into small pieces, removing as much fat as possible. Transfer pork to a large frying pan or Dutch oven, and cook and stir until brown.
 2. Stir in onion, bell peppers, chile peppers, and cilantro. Add water and sherry, and season with oregano and salt. Cover, and simmer for about 2 ½ hours, or until pork is tender. Taste and adjust seasons if necessary.
 3. Serve with rice, sour cream and limes.

Abuelo Pelaez's Frijoles Negros (Black Beans)

Serves 12 (16) (.5 cup servings)

- $\frac{3}{4}$ pound (1 pound) dried black beans – rinsed thoroughly
- 2 tsp (1 T) extra virgin olive oil
- $\frac{3}{8}$ (1/2) large white onion, chopped
- $\frac{3}{4}$ (1) green bell pepper, chopped
- 3 to $3\frac{3}{4}$ (4 to 5) garlic cloves, crushed
- $\frac{3}{4}$ (1) bay leaf

For the Sofrito

- 3 T (1/4 cup) extra virgin olive oil
- $\frac{3}{8}$ (1/2) large white onion, finely chopped
- $\frac{3}{4}$ (1) green bell pepper, finely chopped
- $2\frac{1}{4}$ (3) garlic cloves, finely chopped
- $\frac{3}{4}$ (1) bay leaf
- $\frac{1}{3}$ (1/2) tsp cumin
- $\frac{1}{3}$ (1/2) oregano
- $\frac{3}{4}$ tsp (1 tsp) black pepper—plus more to taste
- $1\frac{1}{4}$ ($1\frac{1}{2}$) tsp salt—plus more to taste
- $1\frac{1}{2}$ tbsp (2 tbsp) sherry vinegar
- $\frac{1}{3}$ c and 2 tsp ($\frac{1}{2}$ c) dry white wine
- 3 T ($\frac{1}{4}$ c) green olives stuffed with pimientos, thinly sliced
- $\frac{3}{4}$ (1) tsp sugar

Step 1

In a large pot, soak beans overnight in 10 cups of water.

Step 2

Add 1 T oil, the onion, bell pepper, garlic cloves and bay leaf of beans, and bring to a boil. Lower heat to medium and simmer for 1 hour, checking regularly and skimming the foam that forms on top.

Step 3

Meanwhile, make the sofrito. Warm remaining $\frac{1}{4}$ cup oil in a large skillet over medium heat. Add the half onion, 1 bell pepper and 3 garlic cloves and sauté for about 5 minutes until soft. Add 1 bay leaf, cumin, oregano, black pepper and salt, and cook for 2 minutes more.

Step 4

Add the sofrito to beans. Stir in sherry vinegar, wine and olives, and bring to a boil. Lower to a simmer and cook, covered, for about 1 to $\frac{1}{2}$ hours, stirring frequently, until slightly thickened and cooked through. Remove both bay leaves, and adjust salt and pepper to taste. Remove from heat and add sugar. Serve as soup or a side dish, or over white rice.

Jicama Salad

12 servings

- 3 lb jicama, peeled, then julienned
- $\frac{1}{2}$ c chopped red onion
- 1 $\frac{1}{2}$ large cucumbers, seeded and chopped
- 6 oranges, peel cut away sliced crosswise, then each round quartered
- 1 $\frac{1}{2}$ c cilantro, chopped
- 1 cup lime juice
- 3 pinches cayenne
- 3 pinches paprika
- Salt

Optional

- 1 $\frac{1}{2}$ avocado, chopped
- $\frac{1}{3}$ cup and 2 t olive oil

1. Toss together the jicama, red onion, cucumber, orange and cilantro in a large serving bowl. Pour lime juice over all. Sprinkle with cayenne and paprika. Season generously with salt.
2. Let sit ½ hour before serving.

Orange Moroccan Dessert

Serves 12

- 6 – 8 blood oranges
 - ½ c plus 1 t orange flower water
 - 2-4 T powdered sugar
 - 2-3 t cinnamon
1. Slice the top and bottom off each orange. Slice off the rind and all the pith and then cut the orange into ¼ inch rounds.
 2. Sprinkle a little orange flower water in the bottom of a wide-bottomed glass or plastic container and lay the orange slices on top. If you need to do more than one layer of oranges to get them all in the container, sprinkle more orange flower water over each orange layer as you go. Add any remaining orange flower water, cover the container and set aside at room temperature for 1 hour.
 3. Take oranges out of the container and arrange on a plate. Add a little of the liquid from the container. Just as you serve, sprinkle some powdered sugar and cinnamon over the oranges.