

Carne Adovada

<http://userealbutter.com/2007/10/28/carne-advovada-recipe/>
modified from Santa Fe Recipe (The Shed)

16 dried, red chile pods
3 tsps salt
4 cloves garlic
2 tsps oregano
5 lbs. pork (any tender cut) (*jen's note, use pork shoulder)

Preheat oven to 325°F. Remove stems from the chile pods. Place pods in a pan and bake for 5-10 minutes, stirring occasionally, until chiles are lightly roasted. Leave oven door open (I didn't do this). Don't breathe the fumes! I shook the seeds out of the pods and discarded them. Place pods in a medium bowl and cover them with boiling water. Let them sit for 30 minutes. Drain the water from the chile pods, but reserve about 2 cups for the purée. Place pods in a food processor or blender. Add the salt, garlic, and oregano. Cover the mixture with the chile water. Blend well for 2 minutes or until the skins disappear. Cut the pork into 2×4 inch strips. Place the pork in a ziploc bag and add the sauce. Thoroughly coat the pork. Refrigerate for 24 hours. Preheat oven to 325°F. Place pork and sauce in a baking dish. Cover and bake for 4 hours or until meat is tender. Shred or chop meat.