

## Mexican Green Chili – (from Troy & Tara Fischer)

First cook a Pork roast in a slow cooker. When fully cooked shred or cube and put meat in a large pot with a small amount of oil. Let the meat brown a bit and add a small diced onion. Next dice up 1/4 cup of Old El Paso pickled sliced jalapenos. (More or less depending on how "hot" you'd like your chile). Add one can of tomato sauce and approximately 10 - 12 cups of water. Salt, pepper and garlic salt to taste. Allow to simmer for 15 minutes or so then thicken with either flour or cornstarch. For hotter Green chili add more jalapenos or juices from the jar.

Smothered Burritos- Take flour tortilla and fill with either shredded beef roast or browned hamburger seasoned with taco seasoning. Roll up and top with shredded lettuce and cheese. Smother with Green Chili and diced tomatoes.

May be topped with sour cream and salsa.

