

Nostalgia en Verdolagas

by Alejandra Rodriguez



INGREDIENTS

- 1 ½ lb of pork shoulder
(cut into bite size pieces)
- 8 Tomatillos
- 1 small white onion
- 2 garlic cloves
- 1 serrano pepper (optional)
- 1 Tablespoon of marjoram
- 2 tsp coriander
- ¾ tsp cumin
- 1 ¼ tsp salt
- freshly ground pepper
- 1 tsp garlic powder
- 2 bunches of verdolagas (purslane)

Number of servings: 5

DIRECTIONS

1. Remove husks from the tomatillos and wash all produce. Cut the tomatillos in half, dice the onions, and chop the purslane bunches in three parts (stems and leaves), reserve. Cut the pork shoulder into 1 ½ inch cubes.
2. Heat a large Dutch oven over medium-high heat. Pour some oil to coat the pan. Season the pork with salt and pepper, and add to the pan working in batches until browned but not completely cooked.
3. Using a slotted spoon, transfer the pork to a plate and reserve.
4. Add a little canola oil in the dutch oven and brown the onions until fragrant, add the tomatillos, chile serrano (*omit this if you don't want it spicy*) and garlic, lightly brown everything. Add about a Tablespoon of water to deglaze the pot.
5. Remove the onions, tomatillos, and chile serrano from the pot into a blender. Add the raw garlic cloves, water enough to blend and puree until smooth.
6. Place the pork back into the dutch oven, and pour the salsa over it. Add about 1 cup of chicken broth or water. Season with the coriander, cumin, onion powder, garlic powder, marjoram, salt, pepper and stir.
7. Add the verdolagas (purslane), cover the pot and let it simmer for about 30 min. Stir halfway through and taste to adjust the flavor (if you added water instead of broth you may need to add a pinch of salt more). The purslane will soften and give it a unique earthy flavor to the pork.
8. Serve with black beans and mexican rice or just with a charred tortilla!!