



## Pepper Pot

**75** Colonial Philadelphia, with its busy waterfront, was well influenced by trade from points south. Among the most famous Caribbean culinary imports was pepper pot. The rich, spicy stew of beef, pork, root vegetables, and greens became a staple in Philly, where West Indian hawkers advertised it with cries of "pepper pot, smoking hot!" Today, at City Tavern, a colonial-style saloon, this version is served.

- 12 oz. pork shoulder
- 12 oz. beef shoulder
- Kosher salt, to taste
- 2 tbsp. canola oil
- 4 cloves garlic, finely chopped
- 1 medium white onion, roughly chopped
- 1/4 habanero chile, stemmed, seeded, and chopped
- 1 lb. taro root, cassava, or potatoes, peeled and cut into 1/4" cubes
- 1 cup chopped scallions
- 16 cups beef stock
- 1 tbsp. ground allspice, preferably freshly ground
- 1 tbsp. freshly ground black pepper, plus more to taste
- 1 tsp. chopped fresh thyme
- 2 bay leaves
- 1 lb. collard greens, rinsed and chopped

① Place pork and beef in a bowl; rub heavily with salt; let sit at room temperature for 1 hour. Rinse meat, dry with paper towels, and cut into 1/4" cubes. Heat oil in an 8-qt. saucepan over medium-high heat. Working in batches, add pork and beef; cook until browned, about 10 minutes.

② Add garlic, onion, and habanero; cook until soft, about 10 minutes. Add taro and scallions; cook until beginning to soften, about 5 minutes. Add stock, allspice, pepper, thyme, and bay leaves; boil. Reduce heat to medium; cook until meat and taro are tender, about 30 minutes. Add collard greens; cook until wilted, about 10 minutes. Season with salt and pepper. Serves 10.

## CHILE VERDE

**76** You can get a bowl of green chili most anywhere in the American southwest, but New Mexicans are particularly proud of the chile verde, with its hunks of juicy pork shoulder and tart tomatillo



based sauce. The dish gets its oomph from green chiles, ideally the gorgeous ones grown around the town of Hatch, of which New Mexicans are likewise justly proud.

- 1/4 cup canola oil
- 2 lb. boneless pork shoulder, cut into 1/2" cubes
- Kosher salt and freshly ground black pepper, to taste
- 1/2 cup flour
- 8 oz. ground breakfast sausage
- 2 tbsp. ground cumin
- 1 tbsp. green chile powder
- 1 dried pasilla chile, stemmed, seeded, and chopped
- 1/2 cup chopped scallions
- 12 tomatillos, husked, rinsed and finely chopped
- 2 medium yellow onions, finely chopped
- 2 serrano chiles, stemmed and finely chopped
- 2 Anaheim chiles, stemmed, seeded, and finely chopped