

## CROCK POT GREEN CHILI STEW

2 T	OLIVE OIL
1 - 1 1/2 LBS.	BEEF STEW MEAT
1 - 1 1/2 LBS.	PORK STEW MEAT
1 C	THICK SLICED BACON (DICED)
1/2 C	YELLOW ONION (DICED)
2 C	DICED, SEEDED ROMA TOMATOES OR SUBSTITUTE 2 CANS MEXICAN STYLE TOMATOES (DRAINED)
1 -2 C	DICED POTATOES
5 -6 (LARGE)	ANAHEIM CHILES - CHOPPED
1 (LARGE)	JALAPENO PEPPER -CHOPPED
1 T	GARLIC - MINCED
1/4 C	FLOUR
1/4 - 1/2 C	QUICK COOKING TAPIOCA
1 C	CHICKEN BROTH
1/2 t	CHOPPED CILANTRO
1 t	SUGAR
SALT AND PEPPER TO TASTE	

HEAT OLIVE OIL, BROWN MEAT, ADD BACON, ONION, GARLIC - SAUTE. ADD FLOUR TO MAKE ROUX. COOK OVER LOW HEAT 10 MINUTES. TRANSFER TO CROCK POT AND ADD REMAINING INGREDIENTS. STIR WELL TO MIX. COOK ON LOW 6-7 HOURS HI - 4 -5 HOURS. SERVES 8-10