

Hatch Green Chile Grits and Green Chile Tequila Carnitas with fresh Cilantro, **Organic Apple Cider Vinegar** marinated red onions, queso fresca and charred corn.

- a. **Organic Apple Cider Vinegar**
- b. **Mizkan Denatured Tequila**
- c. **Hatch Green Chile**

Hatch Green Chile Grits

4 tablespoon butter
2 teaspoon garlic
12 oz Hatch Green Chiles, sliced or diced
9 cups water
2 cup Instant Grits
16 oz Mexican blend, shredded cheese

In a sauce pan melt butter and sauté garlic for 30 seconds. Add Hatch Green Chiles and cook for 1 minute. Add milk and whisk in grits. Reduce heat to low and cook for 5-7 minutes until absorbed and creamy. Add cheese and continue to stir until well incorporated, about 2 minutes. Reserve.

Yield 4 cups

Tequila Pork Carnitas

4 pounds pork shoulder, trimmed and cubed
2 tablespoons canola oil
1 cup onion
1 tablespoon garlic
4 oz Hatch Green Chile
¼ cup Mizkan Denatured Tequila
1 tablespoon oregano
1 tablespoon cumin
1 teaspoon chile powder
1 teaspoon paprika
1 cup orange juice
¼ cup Mizkan Organic Apple Cider Vinegar

In a Dutch oven heat oil and sear pork. Add onion and cook for 1 minute and then add garlic. And Hatch Green Chiles. Deglaze with Denatured Tequila. Add spices, orange juice and Organic Apple Cider Vinegar. Cook on low for 6-8 hours. Can also be made in an instant pot and cook for 1 ½ hour. Allow to cool and shred.

Yield: 48 oz

Charred Corn

2 tablespoons oil
2 cups frozen or fresh corn kernels

In a cast iron pan heat oil and add corn to the pan and let sit for 2 minutes until charred.

Yield: 2 cups

Marinated Red Onions

2 tablespoons sugar
1 teaspoon salt
¼ cup warm water
2 cups red onions, thinly sliced
1 cup Mizkan Organic Apple Cider Vinegar

Combine sugar, salt and warm water and stir to combine. Add red onions and Organic Apple Cider Vinegar. Allow to sit for at least 1 hour.

Hatch Green Chile Grits and Green Chile Tequila Carnitas with fresh Cilantro, Organic Apple Cider Vinegar marinated red onions, queso fresco and charred corn

4 cups Hatch Green Chile Grits
16 oz Green Chile Tequila Carnitas
1 cup Mizkan Organic Apple Cider Vinegar Marinated Red Onions
½ cup Queso Fresco, crumbled
2 cups charred corn
Fresh cilantro

Place ½ cup of warm grits in a bowl and top with 2 oz Green Chile Tequila Carnitas, 1 tablespoon red onions, ¼ tablespoon queso fresco, 2 oz charred corn and fresh cilantro.

Makes 8 servings