**Green Chile Stew**

Brenda Tafoya

* 4-cups of diced pork
* 6-8 cups of water
* 2 cups of chopped green chile
* 2 oz, of lard or vegetable oil
* 2-cups of squash
* 1 1/2 cup of white corn
* 1 cup of stewed tomatoes
* 2-3 oz of onions (optional)​
* Salt to taste
1. Add vegetable oil (or lard) in a pot and set to medium heat.
2. Add diced pork and stir occasionally, until brown.
3. Dice onions and add to the stew; let simmer for about 5 minutes.
4. Add ¾ cup of water, squash, white corn, stewed tomatoes, salt, and green chile. Stir and boil the stew for 1 hour.
5. Serve when squash is nice and soft!