



### **Frijoles Colorados con Carne de Cerdo** (4-5 People)

3 lbs pork (ribs with or without bone)  
2 chile guaque  
4 tomatoes  
15 tomatillos (cut in half)  
½ onion  
2 cloves garlic  
¼ teaspoon of black pepper  
1 ½ water

For the beans:

2 lb of red beans  
2 cloves of garlic, diced  
1 Tablespoon salt  
½ onion, diced  
3 bay leaves  
¼ teaspoon of thyme

Begin cooking the red beans in sufficient water with the garlic, salt, onion, bay leaves, and thyme. If you have a pressure cooker cook the red beans for 45-60 minutes depending on the quality of the beans. If you don't have a pressure cooker you can cook the beans in a saucepan with a lid for 60 to 90 minutes. When the beans are done remove the bay leaves.

Tomatillos may be sold under a variety of names (miltomate, husk tomato, jamberry, Mexican tomato, or ground cherry). They look like small green tomatoes with a small husk. When the husk is removed the surface texture is slightly sticky. They also smell a bit warm or spicy, like a pepper.

Toast the tomato, onion, chiles, tomatillos, and garlic on a comal or another flat metal surface (pan would work) for roasting. Then place in a blender to liquefy with a cup and a half of water.

Fry the pork for 15 to 20 minutes in a large saucepan. Then add the sauce and beans to the pork in the saucepan. If there is an excessive amount of water with the beans, drain some of it off before adding to the pork. Then cook these together for 10-20 minutes until the pork is tender. Serve with rice and tortillas.

**EL FRIJOL FELIZ COOKING SCHOOL**

*[www.frijolfeliz.com](http://www.frijolfeliz.com)*

*4a Ave Sur No. 1, La Antigua Guatemala, Tel: (502) 7832 5274*