

# LAKE POWELL PORK AND GREEN CHILES



Heat oil in large skillet and sauté pork until brown. Drain off all but 1 tablespoon of fat. Add chopped chiles, garlic, onion, tomato, and water. Season with salt and pepper. Add cumin, cover tightly, and simmer 1 hour. *Makes 4 servings*

2 tablespoons vegetable oil  
1 pound lean pork, cubed  
4 green Anaheim chiles, roasted, peeled, and chopped  
3 cloves garlic, minced  
1 onion, chopped  
1 tomato, chopped  
1 cup boiling water  
Salt and pepper  
1 teaspoon ground cumin

## PAYSON PORK CHALUPAS

This town atop the 7,000-foot Mogollon Rim is known for outdoor escapes. Take a page out of one of Zane Grey's books and hike, fish, hunt, or explore the forests and streams of the rugged Rim Country around Payson. Before leaving for your adventures, start this hearty meal in a slow cooker and let its enticing scent welcome you on your return.



Place pork in a slow cooker and cover with water. Sort and rinse the pinto beans and add them to the cooker around the roast. Add garlic, bay leaves, salt, cumin, and chili powder. Cook on high 4 to 5 hours. Add salsa during the last 30 minutes of cooking time. Serve over corn chips, topped with sour cream.  
*Makes 4 to 6 servings*

1 boneless pork butt  
4 cups water  
1 (16-ounce) package dried pinto beans  
3 cloves garlic, minced  
2 bay leaves  
1 teaspoon salt  
1 tablespoon ground cumin  
1 tablespoon chili powder  
1 tablespoon salsa  
Corn chips  
Sour cream