

Cactus Pork

- extra virgin olive oil
- 2 to 3 jalapenos, minced
- 3 to 4 cloves garlic, minced
- 1 onion, sliced
- 1 tablespoon white sugar
- 2 to 4 fresh tomatillos, sliced
- about a cup of jarred nopalitos
- salt and pepper
- chili powder
- lard (or shortening)
- about a pound of boneless pork chops, thin, cut into small (about one centimeter) slices
- masa flour
- fresh cilantro (maybe also some epazote)
- lime juice

Heat the olive oil in a large pan. Once heated, add in the jalapenos and garlic.

After cooking the jalapenos and garlic for a couple minutes, add the onions. After a couple minutes, add the sugar.

Once the onions are soft and starting to carmelize, add the tomatillos and nopalitos.

Add salt, pepper, and your favorite chili powder to taste.

In a separate, small pan, melt the lard. Meanwhile, season the pork with salt and pepper. Coat with just a bit of masa flour. If you want to make the pork a satisfying dark brown without overcooking, also coat with a little bit of white sugar.

Add the pork to the sizzling lard, and cook thoroughly. Add the cilantro and lime juice.

Remove the pork from the lard, drain, and add the pork to the big pan. The dish is now ready to serve, but can be kept warm on the stove for a while if needed.

Preparation time: About 30 minutes

Serves: 4

Serve with [Spanish rice](#) ^[1] and [corn tortillas](#) ^[2].

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