

TACOS WITH PORK IN GREEN SAUCE

(from [Just Tacos](#), reprinted with permission from Shelley Wiseman)

- 1 + 1/2 pounds tomatillos, husked and rinsed
- 2 Serrano peppers, stemmed
- 1 teaspoon cumin seed
- 3 allspice berries
- 1 whole clove
- 3 garlic cloves, peeled
- 1/2 cup coarsely chopped cilantro
- 1 + 1/2 teaspoons salt (divided)
- 3 pounds pork shoulder, cut in 1-inch pieces
- 2 Tablespoons vegetable oil

Cover the tomatillos and Serrano chiles with cold water in a saucepan, and bring to a boil. Reduce the heat and simmer uncovered, until the tomatillos are tender but still intact, about 15 minutes. Reserve the cooking liquid.

Heat the cumin, allspice berries, and clove in a small, dry skillet, shaking the pan until the spices are fragrant, about 1 minute. Put the spices in a blender along with 1 cup of the tomatillo cooking water and blend until the spices are ground. Using a slotted spoon, lift the tomatillos and chiles out of the remaining cooking water and put them in the blender along with the garlic, cilantro, and 1/2 teaspoon of salt. Blend until fully smooth. Reserve.

Pat the pork dry and season with the remaining teaspoon of salt. Heat the oil in a heavy pot over medium-high heat and brown the pork in batches, without crowding, until brown on all sides. Return all the meat to the pan and add the tomatillo sauce. Bring to a simmer then reduce the heat. Simmer the pork, covered, stirring occasionally, until the meat is tender and the sauce is thickened, one and a half to two hours. Shred the meat with two forks, return to the sauce and make tacos with the accompaniments of your choice.