

Carne en su Jugo

Ingredients

- 4 tomatillos
- 2 garlic cloves, peeled & halved
- 2 green onions, trimmed
- 1/4 cup cilantro leaves
- 1-2 Serrano peppers, trimmed and seeded (optional)
- 4 cups vegetable or chicken broth, divided
- 1 1/2 lbs sirloin, diced
- 1 Tbsp soy sauce
- juice of 1/2 lemon
- fresh black pepper to taste
- 1 tsp cooking oil
- 1/2 lb bacon, diced
- salt to taste
- 2 cups cooked beans, warm

Optional Toppings

- reserved bacon bits
- grilled onions
- avocado slices
- lemon slices
- tortilla chips
- chopped white onion
- chopped cilantro
- chopped radishes
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Directions

Remove husks from the tomatillos and wash to remove the sticky substance. Place in a small pot, cover with cold water and put on the stove over medium-high heat. Bring to a boil, then reduce heat to low and simmer for 5 minutes. Drain and transfer to the jar of an electric blender.

Add the garlic, green onions, cilantro and Serrano peppers (if using) to the blender. Blend on high for 30 seconds. Add 1 cup of broth. Blend on high until well combined. Set aside.

Place diced beef in a large bowl. Add the soy sauce, lemon juice and pepper and mix well. Set aside.

Heat oil in a medium-large saucepan over medium heat. Add the bacon and fry, stirring occasionally, until it's crispy - about 8 minutes. Using a slotted spoon, transfer bacon bits to a paper towel. Drain off bacon fat from the pot, until only 1 Tablespoon remains.

Turn heat back to medium under the saucepan and add the diced beef. Cook, stirring occasionally, for 8 minutes. Add the reserved tomatillo sauce and the remaining 3 cups of broth. Bring to a boil, then reduce heat to low, cover and simmer until the meat is done, about 20 minutes.

Place beans in four bowls. Top with the meat and sauce. Serve with optional toppings on the side.