

Matt Self's Carne Guisada

Lean Roast- cubed $\frac{1}{4}$ pound per person
Pork Loin- cubed $\frac{1}{4}$ pound per person
2-3 Jalapenos- sliced
2 cloves garlic- minced
 $\frac{1}{4}$ cup Cilantro- chopped
1 16 oz. can diced tomatoes

Brown meat in pan, then place meat and vegetables in large pot, cover ingredients with water and cook on low heat for about 3 hours or until meat is tender.

Hot Sauce

$\frac{1}{2}$ cup chopped onion
 $\frac{1}{2}$ cup chopped cilantro
3 cloves minced garlic
3-4 sliced Jalapenos
 $\frac{1}{2}$ lime juiced
12 oz. can diced tomatoes

Place ingredients in blender and blend to coarse to fine mixture, add more diced tomatoes if needed.

Pan de Campo

3 cups flour
 $\frac{1}{4}$ cup sugar
3 teaspoons baking powder
1 cup sour dough starter
 $\frac{1}{2}$ cup milk

Mix ingredients thoroughly then place in baking pan. Bake on high until golden brown.