

CHILI

COOK- OFF



CHEF REBECCA'S PORK CHILI

YIELD: SERVES 12

INGREDIENTS

- 1/2 pound raw bacon diced
- 4 lb. boneless pork shoulder, cut into 1-inch cubes
- 1/2 pound Andouille sausage cut in pieces
- 2 tablespoons canola oil
- 1 large white onion, chopped
- 2 each fresh jalapeño, seeded and chopped
- 2 green bell peppers diced
- 2 red bell peppers diced
- 4 each large garlic cloves, minced
- 2 teaspoons dried oregano, crumbled
- 7 oz. chipotle in adobo sauce
- 1/3 cup chili powder
- 1 tablespoon ground cumin
- 1/4 teaspoon cayenne chili powder
- 3 cup beef stock
- 1 cup house brewed coffee
- 1 cup vegetable stock or water
- 32-ounce crushed tomatoes
- 2 cups of kidney beans fully cooked
- 2 cups black beans fully cooked
- Salt and pepper to taste

DIRECTIONS:

- Using heavy duty stock pot (about 8qrts) cooked the bacon over moderate heat, turning until crisp, removed and transfer with tongs to paper towels to drain bacon grease.
- Using same pot cook the pork till golden brown careful not to burn, removed and transfer with a slotted spoon to a plate.
- Sautéed onion, jalapeños and cook over moderate heat, stirring, until softened then add garlic, oregano, chili powder, cumin, cayenne, and chipotle sauce for about 1 minute.
- Return bacon and pork to pot with any juices accumulated on plate add andouille sausage, beef broth, coffee, and tomatoes
- Simmer chili, uncovered, stirring occasionally, until pork is very tender, about 2 hours. Stir in beans, salt and pepper to taste bring to a simmer.

CHEFS' NOTES:

If making large batch chili may be made day ahead, cooled completely before refrigerating. Re-heat before serving.

CHEF'S CHOICE OPTIONAL TOPPINGS:

fried red onions, torn fresh cilantro sprigs, diced avocado, lime wedges, sour cream, tortilla chips