

Pork Chili

5 TBS. vegetable oil	2 TBS. ground cumin (+ extra to dust meat)
3 lbs. Pork stew meat	2 tsp. ground coriander
3 yellow onions, finely chopped	1 1/2 cups lager-style beer
8 garlic cloves, minced	2 1/2 cups beef broth
1 jalapeño chili — roasted, peeled, seeded, minced	1 can (28 oz.) crushed tomatoes
2 anaheim chilis — roasted, peeled, seeded, minced	3 TBS. masa harina
1 bunch cilantro — stemmed, minced	salt, to taste
6 to 8 tomatillos — husked, diced	
1/2 cup chili powder	
	1 can (15 oz.) kidney beans (optional)
	1 can (15 oz.) pinto beans (optional)

Yield: 8 to 10 servings

Turn oven on to broil. place jalapeño and anaheim chilis on to cookie sheet and place onto top rack position in oven. Roast until skin blisters and begins to turn black. Turn chilis over and roast other side, also. Remove chilis from oven; place in paper lunch bag (top rolled closed) until cool, then peel chilis and discard skin. Remove seeds and discard seeds. Coarsely mince chili flesh, set aside.

In a soup pot over medium-high heat, warm 1 TBS. oil. Add half the pork; cook, stirring, until well-browned, 5 - 7 minutes. Transfer to oven proof container, and repeat with 1 TBS. oil and remaining pork. Sprinkle all pork with cumin and roast beneath broiler, until edges begin to crisp. Remove from oven.

Add remaining 3 TBS. oil to original soup pot along with onions; saute, stirring, until softened, 5 - 7 minutes. Stir in garlic and chilis (if you don't like your chili medium hot, you may omit Jalapeño or start with adding only half). Add chili powder, 2 TBS. cumin, cilantro and coriander. Cook 1 minute more.

Add pork, beer, broth, tomatillos and tomatoes; simmer, stirring occasionally, 40 - 50 minutes. Add masa harina (and beans, if desired); cook until thickened, 5 - 7 minutes, and season with salt to taste.

Then eat as is, or garnish with toppings such as sour cream and/or shredded cheddar cheese.

Note: Omit beans, altogether, for a no-bean chili. For those who would like to use beans with this recipe, you can serve heated beans on the side, or add them to recipe and heat before eating. Beans on the side allows for "no bean" and "bean" chili options.

