Pork Loin Chili

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Pork Loin Chili

INGREDIENTS:
- 3 pounds boneless pork loin, cut into 1-inch cubes
- 64 ounces whole peeled tomatoes, crushed
- 2 medium onions, chopped
- 16-ounce can red kidney beans
- 1 medium green pepper, chopped
- 16-ounce can pinto beans
- 1 medium red pepper, chopped
- 16-ounce can black beans
- 1 medium yellow pepper, chopped
- 16-ounce can black beans
- 2 cloves garlic, minced
- 16-ounce can tomato sauce
- 1 tablespoon vegetable oil
- 1 teaspoon black pepper
- 2 tablespoons flour
- 6 tablespoons chili powder
- 2 tablespoons ground cumin

DIRECTIONS: Cook pork, onions, peppers, and garlic in oil until pork is browned. Stir in flour, mixing well. Add the remaining ingredients. Simmer uncovered for one hour. Serves 16.