

Pork Green Chili

2 lb boneless pork, cubed, fat trimmed
2 large onions, chopped
2 cans chopped green chilies
2 jalapenos, minced
4 cloves garlic, mashed
1 tbs cumin seeds, crushed
2 t oregano
1/2 t thyme
1/2 C chopped cilantro
2 (16 oz) cans white beans, do not drain (navy, cannellini, etc)
3 tbs chili powder
2 tbs red wine vinegar
salt and pepper
2 beef double bouillon cubes (Knorr)
1 1/2 quarts water
2-3 tbs olive oil

t = teaspoon
T = tablespoon
C = cup



In a fairly large soup pot, heat olive oil. Saute garlic until golden, then add onion. Saute until it begins to become translucent, then add pork. Salt and pepper to taste. Cook over fairly high heat, until pork browns, then add cumin, lower heat to medium, and cook meat through. Add all remaining ingredients. Bring to a boil and let boil 10 minutes or so, then cover and reduce heat to low. Cook at least 1 hour on low, and up to 3, depending on how thick you like your chili, stirring occasionally.

Serve with grated Colby-jack cheese and a big dollop of sour cream, chopped green onions or cilantro, and tortilla chips!

Note: Any other kind of meat could easily be substituted - chicken, turkey, beef, whatever appeals to you!