

PULLED PORK CHILI

Ingredients:

- 2 lbs of pulled pork
- lard/olive oil
- 1 onion diced
- 1 pepper diced
- 2 garlic cloves chopped
- 1 tsp red pepper flakes
- 2 cans of black beans drained and rinsed
- 2 cans of diced/stewed tomatoes
- 1 can of corn
- 1 pint of salsa verde
- 2 tablespoons of cumin
- 2 teaspoons smoked paprika
- 2 teaspoons salt
- 32 ounces of chicken broth



Directions:

1. Sauté the onions and garlic in the lard or olive oil until translucent. Sprinkle in the red pepper flakes for one minute until scent is released.
2. Next add in your diced pepper, corn, black beans, diced tomatoes and stir well.
3. Pour in the chicken broth, salsa verde, pulled pork and spices.
4. Bring to a boil and simmer for 30 minutes (or longer)
5. Serve warm with a slice of Sourdough Artisan bread, sourdough crackers, or homemade crackers

