

Saint Matthew's Annual Chili Cookoff

WINNER – TWO YEARS IN A ROW

Bob and Caren Swisher's Green Chili

8 lbs. pork loin, cubed

8 cans (7 oz.) diced green chilies (separate use)

3 med. onions, diced (separate use)

3 med. tomatoes, diced (separate use)

6 cloves garlic minced (separate use)

1 can (14 oz.) Beef Broth

1 TBS salt

2 tsp chile powder

1 tsp Cumin

1 tsp Oregano

Serrano, Jalapeno or Habanero peppers, diced (to taste)

In a blender, puree the following: 1 onion, 1 tomato, 2 cans green chiles, chile peppers, seasonings. This will make about 4 cups of sauce which will be divided evenly between the frying pans.

Two Large frying pans are used for this recipe. In each of the frying pans, sauté 1 diced onion with 2 cloves of garlic until transparent. Add half of the pork to each pan and lightly brown the meat.

Drain excess liquid from frying pans.

Add to each pan: 3 cans green chiles, 1 diced tomato and half of the sauce made earlier. Bring to boil, then reduce, cover and simmer for 45 minutes.

If time permits, transfer all to a crock pot(s) and cook on high for another 3-4 hours.

Serve with flour tortillas.