**Chili with Beans**

Combined multiple recipes 2/5/2012

August 31, 2013

3 lbs. Boneless pork shoulder or loin, cut into ½ -inch cubes

2 tbsp. Bacon grease or canola oil

1 Large yellow onion, peeled and chopped

2 Fresh jalapeno chilies, seeded and chopped

4 Large garlic cloves, minced

3 tbsp. Dried ancho chilies chopped (or 3 whole seeded New Mexico chilies)

1 tsp. Ancho chili powder (or Penzies regular chili powder)

2 tbsp. Paprika

2 tbsp. Mexican oregano

2 tbsp. Ground cumin

½ tsp. Cayenne

1 tbsp. Sugar

3 cups Beef or chicken broth (or 29 oz.)

1 cup Water

28-32 oz. can Crushed tomatoes (or 29 oz.)

2 14.5 ounce cans small red beans or kidney beans, rinsed and drained

To Taste Salt and Pepper

½ cup Masa or corn meal

Serves 8 (about 4 quarts of chili with beans)

Active time: 1 ½ hr.

Total Time: 3 ½ hr.

Heat the bacon grease or oil in pot over moderately high heat until hot but not smoking. Brown the pork. Add onion and jalapenos and cook over moderate heat, stirring, until softened. Add garlic, ancho chilies, ancho chili powder, paprika, oregano, cumin, cayenne, sugar, broth and tomatoes.

Simmer chili, stirring occasionally, for about 2 hours until pork is tender. Mix masa in a cup of water to make a thick paste and stir it into the chili. After 5 minutes, add beans and simmer for another 5 minutes, stirring as necessary.

This chili is medium hot. Adjust the cayenne to make it milder or hotter.

Serve with grated sharp cheddar cheese, diced onions, and saltines, or as Frito pie.