

Russ's Pulled Pork and Chorizo Chili

Ingredients

Pork shoulder (also called boston butt, pork butt)	2 lbs
Chorizo	2 lbs
Crushed Tomatoes	30 fl. oz.
Chipotles in Adobo (San Marcos brand if possible)	(3) 11 oz. cans
Hatch Chiles (dried)	2-3 whole
Poblano Peppers	2-3 whole
Bell Pepper (Red or Green, your choice)	2 whole
White Onion	1 large
Chicken Stock	(1) 14 fl. oz can
Tomato Paste	To taste
Brown Sugar	To taste
Black Beans	(1) 14 oz can
Pinto Beans	(1) 14 oz can
Chili Beans	(1) 14 oz can
Garlic	1-2 cloves, crushed
Cumin	For rub
Oregano	To taste, maybe 3 tbsp
Lime juice	1 lime worth
Salt	To taste
Pepper	For rub
Onion Powder	For rub

Phase 1 Prep:

1. Cut stems off Hatch chiles, cut in half, remove seeds and discard
2. Crush garlic (or buy the jar of pre-chopped garlic in oil)
3. Rub pork shoulder down with lime juice, then cumin, salt, pepper, and onion powder

Phase 1:

1. Add pork shoulder (whole) to crock pot
2. Add crushed tomatoes to crock pot
3. Add chipotles In adobo to crock pot, including sauce
4. Add Hatch chiles to crock pot
5. Add garlic to crock pot
6. Set crock pot to **LOW**
7. Cook for 8 hours, periodically turning pork shoulder over and checking whether it falls apart.

Phase 2 Prep:

1. Cut stems off bell pepper, cut in half, remove seeds and discard, chop to small dice
2. Cut onion into small dice.
3. Cut stems off poblano peppers, remove seeds and discard, chop to small dice
4. Drain black and pinto beans (do not drain chili beans)
5. Remove chorizo from casing, and pull apart into small chunks

Phase 2:

1. When pork Remove pork shoulder from crock pot with large tongs, set aside on a large cutting board. Make sure you've removed any bones (if using bone-in pork shoulder) from pot before proceeding. If pork doesn't fall apart when you remove it here, you may need to leave it in for longer.
2. Remove hatch chiles and chipotle peppers from crock pot, set aside in a bowl
3. Taste tomato mixture and add more cumin if you think it needs it
4. Set crock pot to **HIGH**
5. Add chorizo to crock pot, stir into tomatoes until broken apart entirely
6. Add previously prepared bell pepper, onion, poblano peppers, drained black and pinto beans, and undrained chili beans to crock pot
7. Add oregano to crock pot
8. (optional) Chop reserved Hatch chiles and chipotles fine, add back to crock pot
9. Pull pork using two forks, removing any fat blobs or bones as you encounter them. Add pulled pork back to crock pot as you pull it to give yourself room to work. (At this point, I don't think the pulled pork smells terribly appetizing. It gets better as it cooks into the chili)
10. Leave to cook for another 3-4 hours, adding chicken stock as needed if it looks dry
11. Add brown sugar, salt, pepper, or tomato paste to adjust the flavor as needed.

Serve with cilantro, sour cream, and more lime juice if desired.