

Al's Fusion Chili

Rose Products used: Pork Loin, Chorizo Sausage



Rose Packing Company

This is an intense, richly flavored blend of South American and Mexican flavors with several layers of texture on the pallet that I categorize as medium heat. Add or decrease cayenne as you wish to suit your own taste.

2 tbs. good Olive Oil or bacon fat
1 1/2 lbs. Rose Pork Tenderloin
(cut into small bite size pieces)
3/4 lb. Rose Chorizo Sausage
2 cups diced yellow sweet onions (Vidalia or Maui best but regular yellow OK too)
1 cup diced bell pepper
4 good sized cloves garlic finely minced
2 tbs. Chili Powder
1 tbs. Herb d' Provence

salt to taste (1/2 tsp. or so)
2 1/2 tsp. ground Cumin
1 tsp. Oregano (Mexican if available)
1/4 heaping tsp. Cayenne Pepper
1 or 2 cans Frijole Negro whole black beans (to your taste) - drained and rinsed
2 15 oz. cans diced tomatoes
4 tbs tomato paste
1 tbs sugar
2 cups water

Heat oil or fat in heavy bottom pot over medium high heat - Add the pork and cook stirring till meat is almost completely cooked - add Chorizo by squeezing out of casing in small marble size lumps. Continue cooking for a few more minutes then add

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the onion, bell pepper and all spices. Cook till onions are soft. Add beans, tomatoes, tomato paste, sugar and water - stir well and bring to a soft boil. Lower heat and simmer for 30 minutes uncovered stirring often to prevent sticking.

Serve in a bowl or spoon over cornbread.

