

Bowers Farm
Ground Pork, Bacon and Black Bean Chili

Ingredients:

1 tbsp pork lard
1 onion, diced
4 strips bacon, cut in to 1/2 inch pieces
1 green bell pepper, diced
1 Serrano (or jalapeño) pepper, seeded and diced
2 lbs Bowers Farm ground pork
3 tbsp cumin
2 1/2 tbsp chili powder
1 tsp garlic powder
1 28oz can crushed tomatoes
3 cups beef broth
2 cups black beans, soaked overnight and rinsed
salt and pepper to taste
1/2 tsp cayenne pepper (optional)

Simmer the black beans in beef broth until soft, about 2 hrs. Reserve liquid.

Add lard, onions and bacon to a large pan and cook over medium heat until the onions soften, about 15 minutes. Add the green pepper/serrano chili and cook for another 10 minutes.

Add the pork, cumin, chili powder, garlic powder and cayenne. Stir to mix meat/spices and break up the meat. Let cook for about 15 minutes, stirring occasionally.

Pour the crushed tomatoes in to the meat mixture and stir well. Add the liquid from the beans a cup at a time to desired consistency. Bring to a boil then reduce to a simmer for at least an hour, stirring occasionally. Add beans. Let simmer for about 10 minutes, stirring occasionally. Top with sour cream, shredded cheese or chopped cilantro.

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