

**2019 MANOR PARK
CHILI CHAMP!**

Pulled Pork Chili

From Tony Young, Clocktower Brew Pub

Ingredients:

Pulled Pork

- 2 kg boneless pork shoulder
- 1 cup brown sugar
- 2 tbsp. ground cumin
- 1 tsp cinnamon
- 2 tbsp. smoked paprika
- 1 tbsp. kosher salt
- 1 tbsp. coarse ground pepper
- 1 tallboy of your favorite craft beer

Method:

Cut pork shoulder into 4 pieces and trim some of the fat cap. Combine all dry spices and generously coat pork shoulder. Place pork in a roasting pan and add beer and water until pork is almost covered. Cover with tinfoil and roast in a 400 degree oven for 2 to 3 hours. Remove pork from braising liquid and allow to cool,

Chili

- 4 cans diced tomato
- 1 large Spanish onion, diced
- 2 cans red kidney beans
- 1 cup brewed coffee
- 4 cloves garlic
- 1 cup of your favorite bbq sauce
- 1 tbsp. ground cumin
- 2 tbsp. chili powder
- 1 tbsp. ground coriander
- 1 bunch cilantro chopped

Method:

In a large pot pre-heat with canola (veg) oil. Add onions and garlic and saute until onions are tender. Add diced tomatoes and all dry spices and simmer for 10 minutes on medium heat. Add all remaining ingredients and simmer for 20 minutes on low heat stirring occasionally. Dice pulled pork into bite size pieces and add to chili along with chopped cilantro. Simmer for another 10-15 minutes and remove from heat.