

Sweet Apple Pork Chili

1 Lbs Smoked Bacon Diced
1 Lbs Ground Pork
1 Lbs Pork Loin Cubed
2 Tbsp Butter
1 Onion Diced
1 Large Jalapeño Diced
1/2 Tbsp Garlic Diced
2 Tbsp Chili Powder
1/2 Tbsp Cinnamon
1/2 Tbsp Cumin
1/4 Tbsp Ground Cloves
1/4 Tbsp All Spice

2 Cans 28 oz Diced Tomatoes
1 Can 15 oz Tomato Sauce
1/2 Tbsp Chicken Base
1/2 Tbsp Beef Base
2 Cups Apple Sauce
1/2 Cup Raisins
3 Apples Chopped into Large Pieces
2 Cans Red Beans Drained
Water to taste
Salt & Pepper to taste

Brown meats until nearly cooked through. Add onions and diced jalapeño, cook 2 more minutes. Add garlic, stir well. Start adding all the spices. Stir well and cook 3 more minutes. Add tomatoes, sauce, base, apple sauce, and raisins. Simmer until meat is tender (about 1.5 Hours). Add apple and beans, cook till tender. Adjust with water, then salt and pepper. Enjoy!

Serves 8 to 12.



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