

Pork and Cognac Chili

Submitted by: Carl Postma

At least three pounds of pork loin in 1" cubes
Two (2) cloves garlic minced
One (1) large sweet onion 1" dice
Four (4) jalapeno peppers minced, discard most of seeds (more seeds=more heat, less seeds=less heat)
Two (2) red peppers 1" dice
Ground pepper and kosher salt
Two (2) teaspoons cayenne pepper
Two (2) tablespoons chili powder
Two (2) tablespoons light brown sugar
Two (2) tablespoons ground cumin
One half (1/2) cup honey
One half (1/2) cup Cognac
One half (1/2) cup good brewed black coffee
Two (2) 28oz cans diced tomatoes –all
Two (2) 15oz cans red kidney beans, drained
Two (2) 15oz cans black beans, drained
Four (4) tablespoons chopped fresh cilantro
Vegetable oil

Add cayenne pepper, chili powder, light brown sugar, cumin, cilantro and some fresh ground pepper and small amount of salt. Once combined, hold for use later.

Make in a good-sized heavy pot. Do all steps in same pot to capture all the flavors.

Salt and pepper the cut up pork. Heat approximately four (4) tablespoons oil in pot. Add just enough pork to cover bottom of pot and brown pork. Do in batches as needed. Approximately four (4) minutes. Pork does not need to be cooked to done as it will continue cooking in chili later. Just get a nice brown on it for now. Remove browned pork to a holding dish and brown rest of pork till all is browned and remove.

Add approximately four (4) tablespoons of oil and cook onion for two minutes and added bell peppers, jalapenos and garlic. Add combined seasonings assembled earlier. Sweat for approximately 10 minutes and onion has softened. Add pork back into pot and add tomatoes, all beans, coffee, cognac and honey.

Mix carefully so as not to damage beans. Bring to simmer. Taste test, add salt and pepper as needed. To add more heat add chili powder. Now cover, reduce heat and let simmer for three (3) hours. Server with choice of toppings cheese/sour cream/pickled jalapenos. Enjoy!