

Chili Colorado

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Rated: ★★★★★

Submitted By: Ron Shepherd

Prep Time: 15 Minutes

Cook Time: 1 Hour 40 Minutes

Ready In: 1 Hour 55 Minutes

Servings: 4

"Rich and hearty, this chunky pork stew gets its sizzle from chili powder, cumin, and garlic powder, and simmers on the stovetop for two hours to intensify its flavor."

INGREDIENTS:

3 tablespoons all-purpose flour	1/4 cup chopped onion
1 1/2 pounds boneless pork, cut into 1 inch cubes	1 (4 ounce) can tomato sauce
1 tablespoon bacon drippings, or vegetable oil	2 tablespoons chili powder
1 tablespoon vegetable oil	1 teaspoon cumin
1 tablespoon all-purpose flour	1/2 teaspoon garlic powder
	salt and black pepper to taste
	3 cups water

DIRECTIONS:

1. Place 3 tablespoons flour in a plastic bag. Add pork and shake to lightly coat with flour. Set aside.
2. Heat bacon drippings and vegetable oil in a Dutch oven over medium high heat. Add pork and cook until meat is evenly browned, about 5 to 8 minutes. Stir in 1 tablespoon flour, and cook 3 minutes. Stir in the onion, tomato sauce, chile powder, cumin, garlic powder, salt, pepper, and water. Bring to a boil, then reduce heat to medium low and simmer until pork is just falling apart, about 1-1/2 to 2 hours.

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