



Chili Colorado

Oscar · 28/09/2024



Prep Time

1 hr 55 mins

Difficult

Medium

Servings

4

Description

This is a rich mild chili and pork stew It is one of my favorite things which I like to eat from a bowl with plenty of saltine crackers and a salad on the side

Ingredients

- - 3 tablespoons all-purpose flour - 1 ½ pounds boneless pork
- cut into 1 inch cubes - 1 tablespoon bacon drippings
- or vegetable oil - 1 tablespoon vegetable oil - 1 tablespoon all-purpose flour - ¼ cup chopped onion - 1 (4 ounce) can tomato sauce - 2 tablespoons chili powder - 1 teaspoon cumin - ½ teaspoon garlic powder - salt and black pepper to taste - 3 cups water

Instructions

1. Place 3 tablespoons flour in a plastic bag. Add pork and shake to lightly coat with flour; set aside. Heat bacon drippings and vegetable oil in a Dutch oven over medium-high heat. Add pork and cook until meat is evenly browned
2. about 5 to 8 minutes. Stir in 1 tablespoon flour; cook and stir for 3 minutes. Stir in onion
3. tomato sauce
4. chili powder
5. cumin
6. garlic powder
7. salt
8. pepper
9. and water. Bring to a boil; reduce heat to medium-low and simmer until pork is just falling apart
10. about 1 1/2 to 2 hours. Tips This chili is also good served over rice or chili beans.