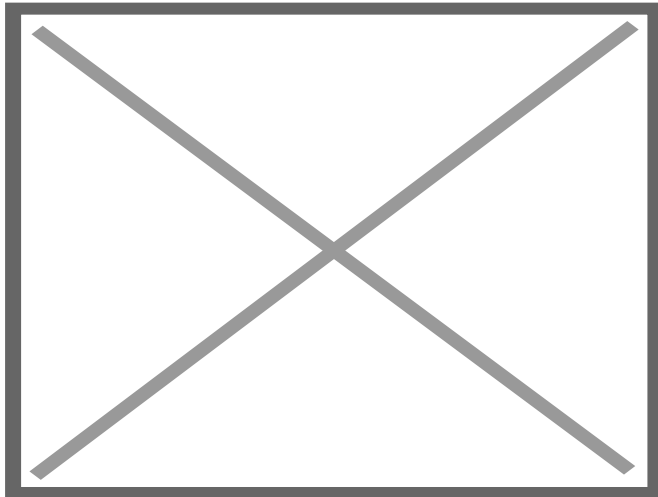




Sweet BBQ Pork Chili

Jacob · 29/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

1 hr

Description

Black and red beans with tender pieces of pork shoulder simmered in a homemade sweet BBQ sauce with brown sugar garlic and tomato sauce for a fusion of BBQ pork and chili

Ingredients

- - 2 (8 ounce) cans Hunt's® Tomato Sauce - ½ cup firmly packed brown sugar - 2 tablespoons Dijon mustard - 2 tablespoons cider vinegar - 1 teaspoon onion powder - 1 teaspoon chili powder - 1 tablespoon finely chopped garlic - 1 tablespoon Pure Wesson® Vegetable Oil - 1 pound boneless pork shoulder
- cut into 1/2-inch pieces - 1 ½ cups chopped white onion - ½ teaspoon salt - 2 (14.5 ounce) cans Hunt's® Diced Tomatoes
- undrained - 1 (15 ounce) can black beans
- drained
- rinsed - 1 (15 ounce) can red kidney beans
- drained
- rinsed - ½ cup vegetable broth - 1 teaspoon Sour cream - 1 teaspoon Chopped parsley - 1 ounce Warm corn bread

Instructions

1. To make BBQ sauce: Stir together tomato sauce
2. brown sugar
3. mustard
4. vinegar
5. onion
6. chili powder and garlic in small saucepan. Bring to a boil. Reduce heat to low and simmer 5 minutes
7. stirring occasionally. Remove from heat; set aside. To make chili: Heat oil in large saucepan over medium-high heat. Add pork; cook 5 minutes or until brown on all sides
8. stirring occasionally. Remove from saucepan; set aside. Add onion and salt to same saucepan. Cook 4 minutes or until onion is tender
9. stirring occasionally. Stir in prepared BBQ
10. browned pork
11. undrained tomatoes
12. black beans
13. kidney beans and broth. Bring a boil. Cover
14. reduce heat and simmer 10 minutes or until pork is tender
15. stirring occasionally. Top each serving with sour cream
16. parsley and serve with warm cornbread
17. if desired. Cook's Tips: For a spicy-sweet BBQ sauce
18. add 1 to 2 teaspoons finely chopped jalapeno or habanero pepper to the homemade BBQ sauce.