

Chorizo Chili



Serves 16

3 pounds, poblano chilies,
about 12 large

6 pounds, pork loin,
boneless, trimmed, cut
into 1" pieces

2 pounds, chorizo
sausage, casings removed

6T vegetable oil

6c onion, coarsely
chopped

12 garlic clove, coarsely
chopped

2T oregano, dried

2T cumin, ground

4 ~ 16oz cans spicy chili
beans, do not drain

6c chicken broth

1 ~ 28oz can tomatoes,
diced, do not drain

Char chilies over gas flame or in broiler until blackened on all sides. Place in paper bag and let stand 10 minutes. Peel and seed chilies. Cut into 1" pieces.

Season pork with salt and pepper. Heat 4T oil in heavy pot over high heat. Working in batches, and adding more oil as needed, brown pork on all sides ~ about 6 minutes per batch. Transfer pork to large bowl.

Brown chorizo sausage in same pot, breaking into pieces. Add to pork in bowl.

Reduce heat to medium. Add onion to same pot and sauté until tender, about 10 minutes. Add garlic, oregano and cumin, stir 2 minutes. Return pork, sausage and any accumulated juices to pot. Add chili beans, chicken broth, chilies and tomatoes.

Reduce heat and simmer, uncovered stirring occasionally until chili thickens and meat is very tender ~ about 3 hours. Season to taste with salt and pepper.

Prepare Ahead Tip

Make up to 48 hour in advance. Store in refrigerator, covered, until ready to use. Reheat on stove or grill until warmed through.