

CHILI PORK STEW



2 3/4 pound boneless pork shoulder, at room temperature
1 medium onion, cut into 1/4 inch dice
4 medium cloves garlic, smashed, peeled and finely chopped
2 T crushed dried hot red peppers
2 1/4 t ground cumin
2 1/4 t ground coriander
4 t pure chili powder
3/4 t dried oregano
3/4 t dried marjoram
1/2 t cayenne pepper
2 cups Chunk Tomato Base, lightly crushed canned tomatoes (not plum) with their juice, or sterile-pack chopped tomatoes
3 cups Roasted Pork Stock, Basic Chicken Stock, or commercial chicken broth
4 cups cooked kidney beans or 2 10 oz can kidney beans drained and rinsed,
Kosher salt, to taste.

In a tall, narrow stockpot, brown pork on all sides over high heat. Remove pork and set aside. Stir in onion, garlic, spices and herbs. Lower heat and cook for 2 minutes. Return meat to pot. Stir in tomatoes and stock. Bring to boil. Lower heat and simmer, covered, for 2 hours and 15 minutes. Turn meat every 30 minutes. Remove meat from soup and allow to cool slightly.

Skim as much fat from top of soup as possible. Stir in beans and salt. Slice meat across the grain into thin slices. Return meat to pot and heat through. If desired, serve over white rice, topped with sour cream.