

## Award Winning Pork Rib Chili

Linda Deeter

2-3 pounds lean boneless pork ribs cut into bite size pieces. Brown lightly in a little olive oil.

Cover with water and cook very slow until meat is just almost fork tender. Add water as needed while cooking. Do not drain off the water.

Season generously with Salt Grass Seven Seasons AFTER the meat is done. (available in spice section at Brookshire) Simmer 10 minutes.

In separate skillet, start with a small amount of olive oil. Add chopped red and orange bell pepper, a whole sweet onion chopped, 1-2 ribs celery chopped. Sauté about 3 minutes. Add 1 teas chopped garlic & just stir into the veggies. Do not sauté the garlic.

Put cooked pork and veggies into large Crockpot. Stir in 2 cans mild Rotel tomatoes, 2 cans fire roasted tomatoes, 2 cans Bushes Chili Starter, 2 cans Northern Beans (drained)

Slow cook on high 3-4 hours. When meat falls apart, stir thoroughly.

Add 1 more can Northern beans (drained & mashed) to thicken chili. Heat thoroughly.

Taste & adjust seasonings, adding salt and black pepper as needed.

Serve steaming hot with chopped green onions and shredded cheddar cheese. If desired, toss on a few slices of jalapenos.

NOTE: This chili can be made creamy by adding a small amount of cream cheese & stir til blended. Chili can be made a day or two ahead and only gets better while sitting in the refrigerator!