

Al's Dogs Breath Chili (makes about 4 Qts)

- 1 tbsp Olive Oil
- 3 Medium Yellow Onions diced
- 1 Red Pepper seeded and diced
- 4 Poblano Peppers seeded and diced (can also use any other moderately hot green chili such as Posilla, Cubanelle or Banana)
- 8 Cloves Garlic sliced
- 28 oz Can Diced Tomatoes
- 6 oz Can Tomato Paste
- 14 oz Can Chicken Stock
- 15 oz Can Whole Kernel Corn (optional)
- 2 lb Boneless Pork Ribs (country style) diced
- 2 lb Ground Beef (or diced Beef Diaphragm)
- 16 oz Package Mushrooms diced
- 15 oz Can Pinto Beans
- 15 oz Can Great Northern Beans
- 15 oz Can Dark Red Kidney Beans
- ¼ cup Red Wine Vinegar
- 2 tbsp Cumin
- 1 tbsp Oregano
- 2 tsp Kosher Salt
- 1 tsp Ancho Chile Powder (Cayenne may be substituted)
- 1 tsp Chipotle Chile Powder (Cayenne may be substituted)
- 1 tsp Jalapeno Chile Powder (Cayenne may be substituted)
- ½ Cup Chopped fresh Cilantro

In a large pot, sauté Onions and Pepper in 1 tbsp oil

Add Garlic, sauté a few minutes longer

Add Diced Tomatoes, Paste, Corn and Chicken Stock. Cover and set on simmer

Brown Pork in large nonstick pan, add to pot

Brown Beef in pan, add to pot

Brown Mushrooms in pan, add to pot

Season with Vinegar, Cumin, Oregano, Salt and Pepper

Cover and simmer on very low heat for 1 hour

Rinse and add beans, adjust seasoning to taste, simmer for additional ½ hour.

Add Cilantro a few minutes before serving.