

Pork Red 'Tiger' Chili

Prepare beans:

4 Cups pinto beans (soak overnight)

12 Cups water

Cook for 2 hours (or until tender)

Brown in a large skillet:

1 pound of ground pork

1 medium/large sweet onion

3 large cloves of garlic

$\frac{3}{4}$ cup fresh green chilis (hot)

Add to skillet:

2 $\frac{1}{2}$ Cups of diced tomato

1 can of tomato paste

$\frac{1}{2}$ tsp. Lawry's Seasoned Salt

2 TB Lawry's Seasoned Pepper

2 TB Chili Powder

1 TB Cayenne

1 TB crushed red peppers

$\frac{1}{2}$ packet Lipton's Onion Soup

Let simmer for 30 minutes

Add skillet mixture to beans

Cook for approximately 1 hour