

Phyllis Pork Hock Chili

2 cups dried beans, soaked overnight in water OR 2 cans beans; chili, great northern, kidney black or mixed.

I used great northern, dry, and soaked them. Drain well.

1- or 2-quarts pork broth

2 or 3 tsp Ground Cumin

1 tsp dried jalapeno or chili powder, or use fresh jalapeno, to taste.

1 med onion, chopped

2 or 3 cloves garlic, sliced or minced

1 cup celery, chopped

OPTIONAL: chopped sweet colored peppers, mushrooms

Simmer 45 to 60 minutes, until beans are soft, but still in their skins.

Then you can add 1 quart whole or stewed tomatoes. You may pulse them in blender to get smaller pieces of tomato.

Do not add tomato until AFTER beans are soft. Otherwise, beans will never get soft!

Add back your pork meat pieces, (about 2 cups), taste to adjust salt and pepper, heat and serve.

We like this served with shredded cheese and crumbled corn chips on top.

This chili freezes well.