



Recipe for: *Pork, Sweat and Tears Chili*

From the kitchen of: *The Common Man Concord*

Ingredients:

4 oz. oil

2 1/2 Tablespoons liquid smoke

3 green peppers, diced

3 onions, diced

3 jalapeño peppers, diced

1/2 cup chopped garlic

4 cups diced tomatoes in juice

4 cups water

1 cup coffee

2 oz. dark chocolate

3 Tablespoons cumin

1/2 cup white sugar

3 dashes Tabasco® sauce

1 1/2 Tablespoons chili powder

2 1/2 pounds pulled pork

salt and pepper

Directions:

Cook peppers and onions until softened in a large pot with oil and liquid smoke. Add chopped garlic and cook for two minutes. Add remaining ingredients and simmer for two hours.

