



Dr. K's Smoked Pork Tenderloin Chili

Here's Dr. K's twist on a classic chili with chunks of perfectly smoked pork tenderloin. This dish is even better the next day... if you have any leftovers!

Ingredients

- 1 ½ -2 lbs smoked pork tenderloin
- 2 medium chopped onions
- 2 cups beef stock
- 2 cans beans
- 2 cans (15 oz) crushed tomatoes
- 1 can Rotel tomatoes
- 1 (6oz) can tomato paste
- 1 small can green chiles
- 2 tablespoons olive oil
- 2 tablespoons minced garlic
- 1 teaspoon salt
- ½ teaspoon black pepper
- ½ teaspoon cayenne pepper
- 1 tablespoon chili powder
- 2 teaspoons cumin
- 2 teaspoons oregano
- 1-2 Dr.K's TennCans

Directions

1. Smoke your pork tenderloin using your favorite Dr. K's Tenn Cans
2. Allow tenderloins to cool then dice into 1/4 in pieces
3. In a large pot, heat olive oil
4. Add garlic & onions along with salt, black pepper & cayenne pepper
5. Sauté for 3-5 mins or until onions are wilted
6. Add meat & remaining spices
7. Sauté for 5 mins while stirring every minute
8. Add all of the canned ingredients and beef stock
9. Bring to a boil then reduce to a simmer
10. Simmer for 1 hr while stirring every 15 minutes
11. Then serve with your favorite chili toppings & enjoy.