

# Green Butt Chili

This bowl of green is hotter than hell, but de-freakin'-licious!

Ingredients:

- \* 64 oz Sadie's Salsa
- \* 1 can (15 oz) diced tomatos
- \* 6 (13 oz) tubs of thawed chopped green chilies
- \* 16 chicken bullion cubes
- \* 1 large white onion (diced)
- \* 4 fresh chopped jalapenos
- \* 4 cloves garlic (minced)
- \* 1 teaspoon kosher salt
- \* 2 cans black beans
- \* 1.25 lbs (cooked weight) pulled pork (Boston Butt)



Get all your ingredients chopped/opened/blended while the butt rests.

Blend your green chilies up really well in a food processor or blender. The idea is to create a puree.

Add everything but the pork and black beans to a monstrous chili pot. Stir.

While that's coming to a light boil, pull your pork.

Once your pork is ready, add it to the chili and stir it up.

Reduce to a simmer and let it sit for 1.5 hours, stirring occasionally.

Do a quick-drain of your black beans. Don't bother rinsing or using a colander. Just turn 'em upside down with the removed lid on.

Simmer for another 1/2 hour.

Serve!