

## INGREDIENTS

- 2 lbs. pork butt
- 4 cups diced yellow onion
- 3 cups diced bell pepper
- 3 cups diced celery
- 2 cups diced tomato
- 1 bunch cilantro
- 4 oz. can ancho chili
- 1 lb. each—red beans, black beans, white beans  
(soaked overnight)
- 2 gallons chicken stock  
(fresh is better and less expensive)
- ¼ cup chili powder
- ¼ cup cumin
- 2 tablespoons kosher salt
- 2 tablespoons ground black pepper



## IN A GROEN 15 GALLON PRESSURIZED KETTLE

1

In kettle lightly sauté onions, peppers, and celery with all of the seasoning.

2

Add beans, stock and ancho chilies and let simmer until beans are tender.

3

Add pork and cilantro and season to taste.

