

Three Sisters Chili

Provided by Ruth Vanden Bosch

Ingredients

- 2 # boneless pork shoulder roast
- 2 tbsp canola oil
- 1 can Chicken broth
- 1/3 C of sour cream as garnish
- 1 butternut squash cut into 4-inch cubes to make 1 1/2 cups of squash
- 2 tbsp Cilantro
- 1 cup of corn, frozen kernels
- 2 cloves garlic, minced
- 1 cup of green beans, frozen and cut
- 2 Jalapeno peppers (medium) chopped
- 1 1/2 cups onions
- 1 1/2 tsp Oregano
- 1 large can of stewed tomatoes
- 2 tbsp all-purpose flour
- 1/4 tsp black pepper
- 1 tsp kosher salt
- 1 tsp ground cumin
- 3 tbsp water

Instructions

1. Brown the pork shoulder in the canola oil.
2. Remove from the pan.
3. Add the minced garlic and onions.
4. Saute until onions are translucent.
5. Place pork shoulder, garlic, and onions in a slow cooker
6. Add the rest of the ingredients and spice - *except* flour, water, and sour cream.
7. Cook for 8 hours or until the pork is fork-tender.
8. Mix the flour and water together as a paste, then use it to thicken the chili.

Garnish with sour cream, tortilla chips, chopped green onions, and cheddar cheese.

It's delicious and serves 8 people.