

Black Bean Chili

DISNEY'S Contemporary Resort

The Wave

Ingredients for beans

- 4 cups dried black beans
- 5 cups water
- 5 cups chicken stock
- 2 tsp salt

Ingredients for Chili

- 1 each pork skin
- ¼ cup olive oil
- ¾ cup diced yellow onion
- 1 tsp minced garlic
- 1 tsp minced ginger
- ½ tsp minced jalapeño pepper
- 1 gallon ham stock
- ¾ lb ham hock meat
- 1 tsp tomato paste
- ground black pepper to taste
- ¼ tsp ground cumin
- 1/3 tsp siracha sauce
- 2 ½ lbs pork loin

Directions

1. To cook beans: combine water, chicken stock and salt in a medium pot.
2. Add beans and bring to a simmer. Cook until lightly tender but do not overcook, beans will finish cooking when added to the chili. Drain off stock and cool completely.
3. To prepare the chili: heat a large pot and brown pork loin. Add all veggies and sauté until tender.
4. Add pepper, cumin and tomato paste.
5. Deglaze with half of the stock. Reduce until thickened. It should resemble a good marinara.
6. Add remaining stock and beans and bring to a simmer.
7. Add salt and reduce until chili has some body (thickness, consistency) taste and adjust seasoning as needed.
8. Serve with corn bread muffins.

Ingredients for Corn Bread Muffins

- 1 cup Corn Meal
- 2 cup All Purpose Flour
- 1 ½ cups Sugar
- 1 tsp Salt
- 1 tsp Baking Powder
- 2 cup Canola Oil
- 7 Eggs
- 2 cups Milk
- ¼ cup canned jalapeño, chopped

Directions

1. Combine all above ingredients together in a large mixing bowl and mix well, until smooth.
2. Place batter into muffins tins and bake at 375 degrees for 20-30 minutes.

