



Nana's Sweet and Spicy Pork Chili

Ingredients

- 1.5 pounds lean pork loin, cubed
- 4 (14.5 oz. each) cans chili ready diced tomatoes
- 2 teaspoon coriander (ground)
- 3 tablespoon Bloemer's Chile powder
- 1 (48 oz.) Great Northern beans
- 1 (18 oz.) jar orange marmalade
- Salt and pepper to taste

Directions

1. Brown the pork loin in a skillet, set aside
2. Mix the tomatoes and spices in a large soup pot; add the browned pork.
3. Cook for approximately 1 hour, add the Great Northern beans and the orange marmalade.
4. Continue cooking for approximately 1 additional hour until chili is the desired consistency.

Enjoy with crackers!