

## **NEW MEXICO PORK CHILI**

*(inspired by America's Test Kitchen)*

3 tablespoons tomato paste  
1 tablespoons New Mexico chili powder  
1 tablespoon grapeseed oil  
1/4 teaspoon garlic powder  
1 cup chicken broth  
1/4 cup strong brewed coffee  
2 teaspoons instant tapioca  
1 tablespoon packed brown sugar  
2 to 3 pounds boneless country-style pork ribs  
Salt and pepper to taste  
fresh cilantro leaves, minced  
zest and juice of half a lime

Lightly spray inside of slow cooker with vegetable oil spray. In a small saucepan, heat the tomato paste, New Mexico chili, oil, and garlic powder until fragrant. Add chicken stock, coffee, brown sugar and a pinch of salt. Warm it all together for a minute or so, transfer to slow-cooker. Sprinkle the tapioca, mix to combine.

Season the meat all over with salt and freshly ground black pepper. Place in the slow cooker, the liquid does not need to cover the meat, just make sure to spoon some of it over the top. Cover and cook for 5 to 6 hours on low. Half an hour before serving, use a fork to cut the very tender meat in chunks, and mix with the sauce. Leave it for 30 minutes, then add cilantro, lime zest and juice right before serving.