

# Hawai Pineapple Chili

Servings : 12

Amount	Measure	Ingredient - Preparation Method
1	pound	lean boneless pork - 1" cubes
1	cup	dried white beans - rinsed, soaked overnight and drained
1	cup	chicken or vegetable stock
14 1/2	ounces	can diced tomatoes - undrained
2		6 oz cans tomato paste
1		fresh pineapple - cut into chunks and drained
1/2	cup	fresh pineapple juice
4		jalapeno - chopped, seeded and stemmed
4		chopped red chiles
1	large	white onion - chopped
3	tablespoons	chile powder
1	tablespoon	cumin

In a large electric slow cooker, combine the pork, beans, stock, tomatoes, paste, pineapple juice, jalapenos, chiles, onion, chile powder and cumin, mixing well.

Cover and cook over low heat for 8-9 hours, stirring once or twice.

When done and while still hot, add the pineapple chunks and serve.