

## Chile Pork

### Ingredients

2 Tbsp chili powder

1 tsp salt

2 ½ tsp ground cumin

2 tsp minced garlic

1Tbsp fresh cilantro

2 lbs. pork tenderloin, cubed

1 dash ground black pepper

### Directions

1. Mix together chili powder, salt cumin, garlic, cilantro and pepper. Coat pork cubes with mixture and let sit for 45 minutes in refrigerator.
2. Preheat oven to 225 degrees F.
3. Bake 2 hours, or until crispy.