



R E C I P E

Recipes gathered from many resources, especially www.allrecipes.com

CHILI PORK

INGREDIENTS

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| ‡ 2 Tbsp. chili powder | ‡ 2 ½ tsp. ground cumin |
| ‡ 1 Tbsp. fresh cilantro | ‡ 1 dash ground black pepper |
| ‡ 1 tsp. salt | ‡ 2 tsp. minced garlic |
| ‡ 2 lb. pork tenderloin, cubed | |

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.