Mom Unser's "Indy" Chili



- 1 lb. lean pork (tenderloin or chops)
- 1 medium onion
- 1 clove fresh garlic
- 1 #2 can of tomatoes
- 3 cans mild or medium green chilies
- 1 shake oregano salt to taste

- 1. Remove all fat from pork and cube it.
- 2. Sauté pork, onion, and garlic together.
- 3. Squeeze tomatoes through fingers and add to skillet with tomato juice.
- 4. Add 1 shake of oregano and salt to taste.
- 5. Add green chilies and simmer approximately 35 minutes.
- 6. Add water if necessary.

Note: Pinto beans may be added, if desired or served as a side dish.

Yield: Serves 4

Mary "Mom" Unser

Mother of Al, Bobby, Louie and Jerry Unser