# BBQ Pork And Bean Chilli



## *Ingredients*

2 large brown onions, finely chopped
4 cloves garlic, crushed
1kg pork mince
2 tbsp ground cumin
1 tsp ground coriander
1 tsp smoked paprika
1 tsp chilli powder (or to taste)
2 x 400g cans crushed tomatoes
2 tbsp tomato paste
1 tbsp Worcestershire sauce
2 tsp salt
1 x 400g can kidney beans, rinsed

**To serve**

Sour Cream
Fresh avocado slices
Corn chips or steamed rice
Fresh coriander to garnish

## *Directions*

Step 1 – Heat the BBQ to medium - high heat (200 - 220°C) with two zone heat. Ensure the grills are clean. If you are using a charcoal grill, keep at least half of the charcoal grate clear of briquettes or charcoal as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, have a trivet and convection tray on hand.
Step 2 – Preheat a Dutch oven or large cast iron frying pan over direct heat and once hot, add a little olive oil and the onions and sauté until turning translucent. Add the garlic and fry for a further 3 minutes.
Step 3 – Add the pork mince and cook, stirring regularly to break up the mince, and cook until browned all over. Add the cumin, coriander, paprika and chilli powder and mix through.
Step 4 – Add the crushed tomatoes, tomato paste, Worcestershire sauce and salt and stir until combined. Move the Dutch oven or pan to a position of indirect heat, close the BBQ lid and allow the mixture to simmer, stirring occasionally, for around 30 minutes, or until the liquid reduces and thickens. Stir in the kidney beans and cook for 5 minutes to warm through.
Step 5 – Serve the chilli straight from the pan, alongside the sour cream, avocado slices, corn chips or rice, garnished with fresh coriander.