

Chile Pork TexMex Style

1. Cube a pound of pork (from chops, steaks, or roasts).
2. Season pork cubes with Mild or Hot Red Southwest Seasoning and dust in flour
3. Dice 1 large yellow onion (or whatever is local and in season)
4. Sauté pork and onions until golden brown in a large skillet using 2-3 tablespoons of olive or your favorite oil
5. Pour in 1 to 2 Medium cans of tomato sauce and a dash of Worcestershire sauce then lower heat to simmer
6. Simmer for several minutes and add more seasoning if you like (you may wish to add some salt as this is a no salt product – most folks don't miss the salt though and there's a lot of salt in canned products already)
7. Serve over white rice and mix it in to make a Spanish rice with pork meal, so delicious wholesome and hearty