

Marshall's **HAUTE SAUCE**

Pork & Coffee Chili

1 c. Coffee
1 Pork Tenderloin
1/2 c. Marshall's Haute Red Chili Lime Sauce
2 Tbs. Marshall's Sandwich Rub
1 c. Onion
1 Tbs. Smoked Paprika
1/4 tsp. Cumin
20 oz Canned or Fresh Diced Tomatoes
16 oz of canned or presoaked White Beans
Salt and Pepper

1. Put coffee into crock pot.
2. Put in pork loin and add salt and pepper.
3. Add all other ingredients.
4. Cook on low for 8 hours.
5. Shred Pork with two forks.

Order more at www.marshallshautesauce.com