



### **Mom Unser's Legendary Chili**

*Mother of Al, Bobby, Louie, and Jerry Unser - It's a hot Indy 500 tradition*

1-pound lean pork (tenderloin or chops)

1 medium onion

1 clove fresh garlic

1 can diced tomatoes

1 shake dried oregano

Salt to taste

3 cups fresh roasted, peeled and diced green chili (medium to hot)

- Remove all fat from pork and cube. Sauté pork, onion, and garlic until cooked.
- Squeeze tomatoes through fingers and add to skillet with tomato juice.
- Add oregano, salt and chopped roasted green chili. Simmer for about 35 minutes.
- Pinto beans may be added, if desired, or served as a side dish. Serve with warm tortillas.
- To roast fresh green chilis, rinse chilis and place on a hot barbecue rack. Turn chilis every 8 minutes or so until skin is uniformly roasted. Place chilis in a bowl, and cover with a damp dishcloth or cover or lid.

(This allows the chilis to "sweat" and the skin to loosen from the meat of the chili). Wait 15 minutes, then begin removing the skins, and remove the stem along with the seed stem. Keep some seeds to add for flavor along with flesh of the chili; cut peppers into small pieces.

**Cook's Note:** I used the following ingredients for the pictured recipe.

1 pork tenderloin, silver skin removed, 1 Tablespoon avocado oil, 1 large onion, chopped, 1 large garlic clove, minced, 1 (28 oz.) can Italian whole tomatoes, 3 roasted Poblano chilies, 2 teaspoons oregano, 1 teaspoon salt.

**About the Recipe:** Mary Unser started this tradition by cooking 10 gallons of chili right in the pit during the first year. Over time, it grew to 50 to 75 gallons of chili at each race, and crew members, drivers, and team owners eagerly lined up for a cup of chili served with fresh tortillas on what became known as "Chili Day" at the track.

**Note:** The recipe was also printed in Best of the Best from the Midwest Cookbook.

Al Unser Sr. said, "We were always really proud of what our mother was doing."

For More Information See:

<https://www.indystar.com/story/life/food/2014/05/01/mom-unser-chili-hot-indy-tradition/8577767/>

[https://www.dvo.com/recipe\\_pages/midwest/Mom\\_Unser-%E2%80%9CIndy%E2%80%9D\\_Chili.php](https://www.dvo.com/recipe_pages/midwest/Mom_Unser-%E2%80%9CIndy%E2%80%9D_Chili.php)