

# Amarillo Chili

Internet

## Ingredients:

- 4 Bacon,slices, 1/2" pieces
- 2 Onion(s)
- 1 Garlic clove
- 1/2 pound Pork shoulder, coarse grind
- 1 pound Beef round, 1/2" strips
- 1/2 pound Beef chuck, coarse grind
- 4 cans Green chiles, whole
- 1 tablespoon Red chile,hot, ground
- 2 tablespoons Red chile,mild, ground
- 1 teaspoon Oregano,dried, pref. Mexican
- 1 1/2 teaspoons Cumin
- 1 1/2 teaspoons Salt
- 12 ounces Tomato paste
- 3 cups Water
- 16 ounces Pinto beans

## Instructions:

Fry bacon in a large, dutch oven over medium heat. When the bacon has rendered most of its fat, remove the pieces with a slotted spoon, drain on paper toweling and reserve. Add the onions and garlic to the bacon fat and cook until the onions are translucent. Add the pork and beef to the pot. Break up any lumps with a fork and cook over medium-high heat, stirring occasionally, until the meat is evenly browned. Stir in the remaining ingredients except the beans and the bacon. Bring to a boil, then lower the heat and simmer, uncovered, for 2 hours. Stir occasionally. Taste and adjust seasonings. Stir in the beans and the bacon, and simmer for 1/2 hour longer.

# Austin Chili

Internet

## Ingredients:

- 4 pounds ground round
- 28 ounces Stewed tomatoes
- 2 Large onions
- 4 Garlic cloves
- 1/2 cup Flour
- 2 cans Ranch beans
- 1/2 cup Chili powder
- 2 tablespoons Oregano
- 2 tablespoons Cumin
- 1 tablespoon Cayenne
- 2 teaspoons Salt
- water

## Instructions:

Saute onions and garlic in oil. Brown meat and add ingredients, except for beans. Simmer for two hours and then add beans before serving.

# Buzzard's Breath Chili

Internet

## Ingredients:

- 8 lbs.. chuck, coarsely ground
- 3 (8 oz.) cans tomato sauce
- 2 onions, chopped
- 5 garlic cloves, finely minced
- Cumin to taste
- Oregano to taste
- Chili powder-lots of it
- Salt to taste
- Dried red ants, to taste
- Masa

## Instructions:

Method: Brown beef in an iron skillet and transfer to dutch oven. Add tomato sauce and equal amount of water. Add onions, garlic and chili powder. Simmer for 20 minutes. Add cumin, oregano, salt and red ants to taste. Simmer, covered for 30 minutes to an hour. Add masa to achieve desired thickness. Cook 10 additional minutes. Correct seasonings to taste.

# Chuck Wagon Chili

Internet

## Ingredients:

- 2 lb. round steak, cubed
- 1/8 lb. beef suet
- 8 dried chili pods
- 1 tbs. instant beef bouillon
- 2 cloves garlic, minced
- 1 tsp. oregano
- 1 tsp. salt
- 1/2 tbs. cayenne pepper
- 1/2 tbs. chili powder
- 1 tbs. paprika
- 1 tbs. cumin
- 1 tsp. Vanilla extract
- 2 tsp. white Vinegar
- 2 squares baking chocolate
- 3 tbs. corn starch
- 1 large can chili beans in gravy

## Instructions:

Put a little olive oil in Dutch oven and sear meat until gray in color. Cook beef suet in medium pot over low heat for 40 minutes. Discard pieces of fat that are left over and add rendered suet to Dutch oven. Wash chili pods and remove stems and seeds. Chop into small pieces and put into small pot with 2 cups of water and boil for 30 minutes. Be careful not to touch eyes with hands until you can wash hands very well. Add boiled chilis to meat, stir and add rest of ingredients. Stir well. Simmer 2 hours. Dissolve corn starch in 1/4 cup water and stir into chili. Keep stirring until thickened. Serve.

# Chili Con Carne

Internet

## Ingredients:

- ½ cup chopped onion
- ½ teaspoon garlic salt
- 1 pound ground beef
- ½ teaspoon salt
- 2 cups tomato sauce\*
- ¼ cup Red Chile Powder
- 2 cups pinto beans
- 2 cups water, approximately

## Instructions:

Fry onion and beef in a medium-sized dutch oven at medium heat until beef is browned. Drain. Add remaining ingredients and simmer at low heat for approximately 30 minutes.

\* Varied amounts may be used.

# Chilly Day Chili

Internet

## Ingredients:

- 2 lb. lean hamburger
- 1 green pepper, chopped
- 2 onions, chopped
- 1 can tomatoes
- ½ cup ketchup
- 1 (15 oz.) can tomato sauce
- 2 ½ Tbsp. chili powder
- 2 tsp. salt
- ¼ tsp. pepper

## Instructions:

Saute onions and green pepper in a small amount of vegetable oil in a Dutch oven. Add ground beef, stirring to break up. Cover and simmer 30 minutes. Add tomatoes and next 5 ingredients. Simmer, uncovered, for 30 minutes. Stir occasionally. Add kidney beans and simmer 15 minutes more.

Easy and delicious, especially on cold days!

# Chipotle Chili

Internet

## Ingredients:

- 3 lbs ground or whole sirloin
- 9 fresh poblano peppers
- 3 medium onions
- 4 10-oz cans Rotel diced tomatoes
- 12 dried chipotle peppers
- 2 Tbsp New Mexico chile powder
- 1 Tbsp ground comino (cumin seed)
- 1 Tbsp paprika
- three cloves garlic
- 5 fresh chopped sage leafs
- 2 Tbsp fresh chopped oregano

## Instructions:

Cut the chipotles in half, and cover with hot water, steeping for 30 minutes. After they soften, add the water and chipotles to blender with garlic and blend till smooth. Resist the temptation to smell this up close, or you will go "oww!" If whole sirloin, slice it thin across the grain. Saute the meat until grey. Add chopped onion and brown on high heat until the onion is dark and carmelized (best done in non-stick pan). Add meat, chipotle, tomatoes and spices to pot and bring to boil. Reduce heat to simmer till meat is tender (about an hour and a half.) Blister poblanos in a broiler (burn skin till black, both sides), and then put in a plastic bag for a few minutes. Remove skins and chop. Add to pot for last 20 minutes.

# Chunky Beef Chili

Internet

## Ingredients:

- 2 tablespoons Oil
- 2 ½ pounds Beef chuck; boneless, cut
- 1 cup Onion, coarse chopped
- 1 cup Green pepper, chopped
- 20 milliliters Garlic, crushed
- 1 teaspoon Salt
- 2 cans Tomatoes, whole peeled, 14 ½ oz ea
- 6 ounces Tomato paste, can
- 3 tablespoons Chili powder
- 1 teaspoon Dried oregano leaves
- 1/2 teaspoon Crushed red pepper, to taste
- Shredded lettuce
- Shredded cheese
- Green onion, sliced
- Cilantro leaves
- Black beans, rinsed drained
- Sour cream
- Avocado, diced
- Jalapeno pepper, sliced

## Instructions:

Heat oil in large dutch oven over medium heat. Add beef, onion, green pepper and garlic; cook until beef is evenly browned, stirring occasionally. Pour off drippings. Sprinkle salt over beef. Add tomatoes with juice, tomato paste, chili powder, oregano and crushed red pepper. Cover tightly; reduce heat to low to medium-low; simmer 1 ½ hours until beef is tender. Serve with choice of toppings.

# Cook's Real Texas Chili

Internet

## Ingredients:

½ Cup Vegetable Oil  
2 Medium Onions Chopped  
2 Cloves Garlic Minced  
1 LB Hamburger (coarse grind)  
1 LB Beef Cubed  
2 16 oz. Cans Whole Tomatoes, Undrained  
1 Cup Water  
2-3 Jalapeno Peppers, Seeded and Chopped  
2 Tbsp Masa Harina or Flour  
1 Tbsp Sugar  
2 Tsp Ground Cumin  
2 Tsp Salt  
½ - 1 Tsp Cayenne Pepper  
¼ Tsp Freshly Ground Pepper  
½ Cup Chili Powder

## Instructions:

Heat oil in large Dutch oven over medium heat. Add onion, Garlic and saute until softened, about 5 minutes. Add beef, cook until well browned. Spoon off excess fat. Add remaining ingredients except flour and jalapeno's and bring to boil over high heat. Reduce heat simmer 3 hours, adding water if chili gets too thick. After one hour cooking make thin paste of flour and mix in thoroughly. Just before serving add jalapenos serves 4-5.

# Cowboy Chili

Internet

## Ingredients:

- 1 lb Extra Lean Ground Beef
- 1 tsp Cumin, Ground
- 1 Medium Onion, Chopped
- 1 tsp Oregano Leaves
- 2 Cloves Garlic, Pressed
- 1 tsp Salt
- 15 oz Stewed Tomatoes
- ¼ tsp Cayenne
- 1 Cup Beef Bouillon
- 15 oz Pinto Beans
- 2 Tbls Chili Powder

## Instructions:

Crumble the beef into a large heavy pot or dutch oven. Add the onion and garlic. Cook over medium to high heat until meat is well browned (10 minutes). Add tomatoes, beef bouillon, chili powder, cumin, oregano leaves, salt and cayenne. Cover and simmer, stirring occasionally, for an hour. Add the beans and simmer another 30 minutes (add water if the chili gets too thick).

Serve HOT!

# Cowpoke Chili

Internet

## Ingredients:

- 1 lb. bacon
- 1 tsp. coriander
- 2 lbs. dry pinto beans
- 1 tsp. cumin
- 1 large onion, sliced
- 4 cloves garlic, sliced
- 2 Ancho peppers or 2 Tbsp chili powder
- 3 qts. water
- 2 ½ tsp. salt
- 1 one lb. can tomatoes
- 12 canned Serrano peppers, seeded and finely chopped (or use a few jalapenos)

## Instructions:

Cut bacon into small pieces; set aside. Combine ¼ of bacon, beans, onions, garlic, and Ancho peppers or chili powder in a large Dutch oven. Add water and bring to a boil. Lower the flame, cover the pot, and let the beans cook 1 ½ hrs. Add salt and cook uncovered for 15 min. In a separate pan, fry bacon until slightly crisp. Add tomatoes and remaining ingredients; cook over medium heat for about 10 minutes. Skim off excess fat. Add bacon and tomato mixture to beans and continue cooking, uncovered, over low heat for 1 hr. or until beans are very tender.

# Cyclone Chili

Internet

## Ingredients:

- 1/3 cup lard or vegetable oil
- 4 lbs. beef chuck, cut into ½ " cubes
- 1 large onion, chopped
- 3 cloves garlic, finely chopped
- 1 cup green chile pepper or bell pepper strips
- 12 canned or fresh Serrano peppers, seeded and chopped or other small hot pickled peppers
- 2 (10 oz) cans tomatillos or 3 cups of cut-up fresh tomatillos (about 10)
- 1 (6 oz) can tomato paste
- 1 ½ cups beef stock or canned beef broth\*
- 1/3 cup chopped fresh coriander or 1-1/2 tsp ground coriander
- 5 tsp. crushed cumin seeds or ground cumin
- 1 ½ tsp. salt
- ½ tsp ground black pepper

\*If using fresh tomatillos, increase beef stock or broth to 3 cups.

## Instructions:

Heat lard in Dutch oven. Add meat about 1 lb at a time, removing after each lb. is browned. After all beef is browned, put onions and garlic in pan and cook until soft. Place beef and onions in large pot. Add peppers, tomatillos, tomato paste, beef stock, coriander, cumin, salt and pepper. Cover and simmer about 2 ½ hrs.

# East Texas Red Chili

Internet

## Ingredients:

- 2 tablespoons Oil
- 2 pounds Chili meat
- 2 Large onions, finely chopped
- 1 teaspoon Garlic powder
- 1 tablespoon Leaf oregano
- 4 tablespoons Paprika
- ½ teaspoon Cumin
- 1 teaspoon Salt
- 1 28 ounces Can tomato sauce
- 1 28 ounces Can whole tomatoes
- 3 cups Water, divided
- 6 Dried ancho chili peppers
- 1 (4.5 oz) milk chocolate candy

## Instructions:

Place oil in a 5 to 6 quart Dutch oven with meat and onions. Saute, stirring frequently. Add garlic powder, oregano, paprika, cumin, salt and tomato sauce. Chop the whole tomatoes into large pieces, then add to mixture. Heat 2 cups water to boiling and add ancho peppers. Stir occasionally, until peppers are soft. Drain and puree in blender. Add peppers to the meat mixture. Rinse blender with the remaining cup of water and add to the meat mixture. Add the chocolate candy bar and allow to simmer for approximately 1 hour.

# Extra Hot Texas Chili

Internet

## Ingredients:

- 40 dried hot chili peppers or ¼ cup crushed red pepper
- 3 dried ancho peppers, seeded, cut into 1" pieces and blended with above chiles
- 2-1/2 lbs. beef round steak, cut into 1/2" pieces
- 2 Tbs. oil
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 1 ½ tsp. ground cumin
- 1 (10 ½ oz.) can beef broth
- 1 1/3 cups water
- ½ tsp. dried oregano, crushed
- Hot cooked Pinto Beans

## Instructions:

In a large Dutch oven, brown half of the meat in hot oil. With a slotted spoon, remove meat; set aside. Add remaining meat, onion, garlic, cumin, and ground chili peppers; cook till meat is brown. Return rest of meat to pan. Stir in remaining ingredients; bring to a boil and reduce heat. Simmer, uncovered, for 1 - 1 1/2 hrs. or until meat is tender, stirring occasionally. Serve with hot cooked Pinto Beans.

# Fast 2-Alarm Chili

Internet

## Ingredients:

- 1 lb medium ground beef
- 1 large onion, finely chopped
- 2 garlic cloves, crushed
- 1 tbs chili powder
- 1 tsp leaf oregano
- 1 tsp cumin
- ¼ tsp cayenne pepper
- 1 large green pepper, finely chopped
- 1 19oz can tomatoes, including juice
- 1 19oz can kidney beans, well-drained

## Instructions:

Place ground beef, onion and garlic in large Dutch oven. Cook uncovered over medium heat, stirring often with a fork, about 10 minutes. As soon as meat is no longer pink, drain off fat. Sprinkle meat with the seasonings. Add remaining ingredients and increase heat to medium high. Break up tomatoes with a fork. As soon as the mixture comes to a boil, reduce the heat to medium low. Boil gently covered, stirring occasionally for about 10 minutes to develop the flavors.

# Feel the Heat Chili

Internet

## Ingredients:

- 1 tbs oregano
- 2 tbs paprika
- 9 tbs chili powder
- 4 tbs cumin
- 4 tbs instant beef bouillon
- 2 cup water
- 4 LB ground chuck
- 2 LB hot pork sausage
- 1 LB chuck roast, cubed
- 2 large onions, chopped
- 10 cloves garlic, minced
- ½ cup olive oil
- 1 tbs crushed dried habenero peppers
- 1 tbs sugar
- 1 tsp coriander
- 1 tbs Louisiana Red Hot Sauce
- ¼ cup jalapenos, sliced
- 1 cup tomato sauce
- salt to taste
- 2 large cans hot chili beans with gravy

## Instructions:

In a #14 Dutch oven, add paprika, oregano, cumin, chili powder, beef bouillon, and 2 cups of water-Let simmer. In a large skillet, heat olive oil and brown meat in batches until all meat is done. Add each batch to Dutch oven with slotted spoon and stir after each batch. Saute onion, garlic, and jalapenos in drippings until onion is clear. Add to Dutch oven and stir. Simmer 2 hours. Add rest of ingredients and simmer 1 hour. Add water as necessary.

# Fire Camp Chili

Internet

120 servings

## Ingredients:

- 100 pounds Pinto beans
- 4 cups Jalapeno chiles with juice
- Salt to taste
- Onions, large, chopped
- 40 pounds Meat (ham, sausage, pork, bacon, ground beef, etc)
- 4 cups Chili powder

## Instructions:

Soak Beans overnight, then raise to a boil on high heat. Add all ingredients and simmer until tender (about 6 hours). Add Water as necessary. Stir occasionally. Makes 60 gallons.

# Fire Station Chili

Internet

## Ingredients:

- 2 tablespoons vegetable oil
- 1 large onion, chopped
- 3 garlic cloves, minced
- 2 pounds ground beef
- 2 cans (16 ounces each) red kidney beans, drained
- 1 can (28 ounces) crushed tomatoes
- 1/3 cup chili powder
- 1 teaspoon ground cumin
- 1 teaspoon salt
- 1 teaspoon black pepper

## Instructions:

In a large Dutch oven, heat the oil over medium-high heat and saute the onion and garlic for 5 minutes, or until the onion is tender. Add the ground beef and brown for 8 to 10 minutes, or until no pink remains; drain off the excess liquid. Add the remaining ingredients; mix well. Reduce the heat to low; cover and simmer for 30 minutes, stirring occasionally.

NOTE: If you want to give this a spicy kick, add 1 tablespoon hot pepper sauce along with the tomatoes.

# Five Alarm Chili

Internet

## Ingredients:

- 1 lb. lean beef
- 1 Tbsp. hot pepper oil
- 5 cloves garlic - minced
- 1 tsp. salt
- ½ tsp. black pepper
- 2 Tbsp. chili powder
- 1 tsp. crushed chili
- ½ tsp. cayenne
- 2 cans kidney beans - drained
- 1 green bell pepper - bite size pieces
- 1 red bell pepper - bite size pieces
- 3 onions - bite size pieces
- 1 28 oz can crushed tomatoes
- 200 gr. Cheddar cheese - shredded

## Instructions:

Combine oil, garlic, beef, spices in Dutch oven until meat is fully cooked. Add onions, green and red peppers until tender. Add crushed tomatoes. Cook for 1 hour 30 minutes at low. Add beans for the last 30 minutes. Serve and top with shredded cheese.

# Gold Miner's Chili

Internet

## Ingredients:

- 1 TBS. Wesson Oil
- 3 lbs. Beef, cut into 1/4" cubes
- 1 ½ cups White onion, finely minced
- 8 Garlic cloves, finely minced
- ¾ tsp. Garlic powder
- 2 cans (15 1/2 oz) Chicken broth, with fat removed
- 4 oz (1/2 8oz can) Hunt's Tomato Sauce
- 3 TBS. Ground cumin
- 10 ½ TBS. Gebhardt Chili Powder OR 5 TBS. California Chile Powder (mild)
- 4 ½ TBS. New Mexico Chile Powder (medium)
- 1 TBS. New Mexico Chile Powder (hot)
- 2 tsp. Salt
- ½ tsp. Meat tenderizer
- ½ tsp. Light brown sugar
- 1 tsp. Tabasco Brand Pepper Sauce

## Instructions:

In a large Dutch oven simmer onion and minced garlic in 2 cups of chicken broth for 10 minutes. Add Hunt's tomato sauce and all dry spices, except the tenderizer and sugar. Mix well. Brown the meat in Wesson Oil using a separate pan and drain well. Sprinkle meat with tenderizer. Add meat to the onion/spice mixture. Add remaining broth and simmer for 2 ½ hours. Mix in brown sugar and Tabasco Brand Pepper Sauce just before serving.

# Green Chili Stew

Internet

This stew is very hearty and simple. Served from the Pueblo Kitchen's of New Mexico.

## Ingredients:

- 2 lbs. ground hamburger
- ½ cup chopped onions
- 2 16 oz. cans whole kernel corn
- 1 large can whole stewed tomatoes (lightly chopped)
- 1 cup fresh or frozen green chili (chopped)
- garlic
- salt
- 2 cups water

## Instructions:

Brown hamburger with chopped onions in a Dutch oven. After browned, add corn, stewed tomatoes (with juice in can) and green chili. Add 2 cups water. Season with garlic and salt to taste. Cover and simmer approx. 1 hour or longer if desired.

# Gringo Chili

Internet

## Ingredients:

- 2 tbs. Bacon grease
- 2 tbs. Ground cumin
- 1 Medium onion coarsely chopped
- 5 Cloves of garlic, crushed
- 2 lb Lean chuck coarse ground
- 4 10 ½ oz cans tomato soup
- 2 tbs. Dried red pepper flakes
- 2 10 ½ oz cans of onion soup
- 2 tbs. Chili powder
- 2 tbs. Masa harina
- 1 tsp. Dried ground oregano

## Instructions:

Melt the bacon grease in a large Dutch oven over medium heat and add the onions and saute until the onion becomes transparent. Combine the oregano, red pepper flakes, and 1 1/2 Tbs. of the cumin. Add this to and cook until the meat is browned. Stir-in the soups and bring to a boil. Add the masa harina at this point and reduce heat to simmer. Cook for 30 minutes, stirring frequently. Add the remaining cumin at this point and simmer for 5 more minutes.

# Hard Hat Chili

Internet

## Ingredients:

3 lbs lean beef (chuck tender preferred)  
4 oz. Gebhardt's Chili Powder  
2 Tbsp. ground cumin  
1 Tbsp. ground mexican oregano  
1 Tbsp. garlic powder  
2 tsp. cayenne pepper  
1/8 tsp. hickory smoke salt (Spice Islands)  
1 can tomato sauce- 8oz.  
1 tsp. Celery Salt  
5 tbs. minced dehydrated onions

## Instuctions:

Brown meat in a Dutch oven and drain. Cover meat with water. Add onion and garlic. Boil slowly for 30 minutes. Add remaining ingredients. Simmer until meat is tender (about 1 1/2 hours.)

The recipe above is a fairly old (circa 1983) but reliable one, somewhere in between "competition" and "eating " chili. It would be a good starter for any novice cook.

# Headquarters Chili

Internet

## Ingredients:

- 3 lb. Lean coarsely ground beef
- 2 ea Small green peppers, chopped
- 2 ea Medium onions, thinly sliced
- 2 ea Cloves Garlic, crushed
- ¼ cup Cooking oil
- 3 ea One-pound cans tomatoes
- 3 tbs. Chili powder
- 2 tsp. Crushed cumin seeds or ground
- ¼ tsp. Tabasco sauce
- 1 c Water
- 3 ea 15-ounce cans pinto beans or

## Instructions:

Cook beef, green peppers, onions and garlic in oil in large Dutch oven until beef is lightly browned. Add all ingredients except beans. Cover and simmer 45 minutes. Stir in undrained beans; cover and simmer 25 minutes. Makes about 4 quarts When the outfit got back after months out on a cattle drive, the headquarters cook took over. He had a lot more fixin's to work with, and after a lot of mixin' and tastin' he'd serve up a smooth, thick chili the cowboys could really dig into.

# Hearty Home-Style Chili

Internet

## Ingredients:

- 2 pounds ground beef
- 1 medium onion, chopped
- 1 cup sliced celery
- ½ cup chopped green bell pepper
- ½ cup chopped red bell pepper
- 1 (28-ounce) can whole tomatoes, undrained, cut up
- 1 (6-ounce) can tomato paste
- 4 cloves garlic, minced
- 1 teaspoon salt
- 2 teaspoons chili powder
- 1 teaspoon ground cumin
- 1 teaspoon cayenne pepper
- ½ teaspoon black pepper
- 2 (15-ounce) cans light or dark red kidney beans, drained, rinsed.

## Instructions:

In a large Dutch oven, brown ground beef and onion; drain. Add celery, bell peppers, tomatoes with their liquid, tomato paste, garlic, salt, chili powder, cumin, cayenne and pepper. Bring to a boil. Reduce heat; cover and simmer 1 hour. Add kidney beans; simmer until thoroughly heated.

Note: For additional "heat," add one (10-ounce) can whole tomatoes and green chilies (such as Rotel), undrained, cut up, along with other tomatoes.

# Mayan Chili

Internet

## Ingredients:

- 1 ½ Pounds Beef -- coarsely ground
- 1 Medium Green Bell Pepper -- diced
- 4 Ounces Green Chilies -- drained & diced
- 1 ½ Tablespoons Chili Powder
- 1 Teaspoon Garlic Salt
- 15 Oz. Can Tomato Sauce
- 6 Oz. Can Tomato Paste
- 1 Cup Water
- 16 Ounces Kidney Beans, Canned -- undrained
- 8 Oz. Can Sweet Corn -- undrained

## Instructions:

In large Dutch oven brown meat. Pour off drippings. Add green pepper, green chilies, chili powder, salt, tomato sauce, tomato paste and water, sitting to mix well. Cook over low heat, stirring occasionally, 30 minutes. Add kidney beans and corn. Continue cooking for 5 minutes, or until beans and corn are heated through. Serves 6.

# Overdraft Chili

Internet

## Ingredients:

- 1 lb bacon, cut in pieces
- 3 lb chuck roast, cubed
- 1 ½ lb ground chuck
- 2 LB pork roast, cubed
- 4 cloves garlic, minced
- 3 large onions, chopped
- 1 can green chilies, chopped
- 2 tsp dry chopped habeneros
- 2 tsp dry red peppers
- 2 tbs chili powder
- 1 ½ tbs paprika
- 4 tbs cumin
- 1 tbs black pepper
- 1 tbs Tobasco sauce
- 2 tbs Worcestershire sauce
- 1 can beef broth
- 1 can rotel tomatoes
- 2 large cans hot chili beans with gravy

## Instructions:

Fry bacon in #14 Dutch oven until just crisp. Remove and reserve bacon. Pour off most of drippings into a large skillet. Leave a small amount in Dutch oven. Brown meat and garlic in skillet in batches. While meat is browning, Saute onions in Dutch oven. Add meat as browned and stir well. Add bacon, green chilies and dried peppers, spices, sauces, stock, and rotel tomatoes. Simmer for 2 hours. Add hot chili beans and simmer another 15 minutes. Serve.

# Pedernales River Chili

(Pronounced Pur-DIN-alice; the recipe of Pres. Lyndon B. Johnson)  
Internet

## Ingredients:

- 4 lbs. chili-grind lean beef
- 1 large chopped onion
- 2 cloves garlic, minced
- 1 tsp. oregano
- 1 tsp. ground cumin
- 6 tsp. chili powder
- 2 (16 oz.) cans tomatoes
- salt to taste
- 2 cups hot water

## Instructions:

Brown meat with onion and garlic in a Dutch oven until meat is gray. Add rest of ingredients. Bring to a boil, lower heat and simmer for an hour with the cover on the skillet or pot. Skim off grease. Serves 12.

# Rustler's Chili

Internet

## Ingredients:

- 2 lbs. lean, ground beef
- 2 medium onions, chopped
- 1 green peppers, chopped
- 1 stalk celery, chopped
- 1 clove garlic, minced
- 2 (16 oz.) cans tomatoes, cut up
- 1 (15 oz.) can tomato sauce
- 1 ½ cups water
- 6 or 7 pickled jalapeno peppers, rinsed and chopped (1/2 cup)
- ¼ cup chili powder
- 1 tsp. ground red pepper
- ½ tsp. EACH salt and black pepper
- 1 bay leaf
- 2 cans red kidney beans

## Instructions:

Cook ground beef, onions, green pepper, celery, and garlic in large Dutch oven till meat is browned. Do not drain. Stir in undrained tomatoes, and remaining ingredients except kidney beans. Simmer uncovered for 1 ½ hrs., stirring occasionally. Stir in beans and cook another 30 minutes.

# Texas Red Chili

Internet

## Ingredients:

- ¼ lb. suet, bacon drippings, or vegetable oil
- 6 lbs. lean beef, coarsely cubed
- 1 cup chili powder (about 4 ½ oz)
- 2 Tbsp crushed cumin seeds or ground cumin
- 2 Tbsp oregano
- 2 Tbsp salt
- 1 - 2 Tbsp cayenne pepper
- 4 cloves garlic, minced
- 2 qts. beef stock or canned beef broth
- ½ cup masa harina or cornmeal
- ½ cup cold water

## Instructions:

Fry suet in Dutch oven until crisp. Then add beef, about 1 lb at a time, and brown, stirring as it cooks. Remove each pound after browning. When all meat is browned, return it to kettle and add seasonings and beef stock or broth. Cover and simmer 2 hrs. Skim off fat. Combine masa or cornmeal and water and stir thoroughly into chili. Simmer 30 min. Makes about 3-3/4 qts.

# Tom Threepersons Chili

Internet

## Ingredients:

- 6 dried habenero peppers
- 3 LBS boneless chuck, diced ¼ in
- 6 tbs olive oil
- 4 onions, chopped
- 4 garlic cloves, minced
- 1 ½ tsp cumin
- 1 large can tomatoes, swished
- 1 large can chili hot beans
- 1 tbs cocoa
- 2 bay leaves, crushed
- 1 tsp oregano

## Instructions:

Heat a skillet over mod-high heat and toast peppers, turning often, for 1-2 min. Let cool, and crush. Combine with 1 cup water in a small pot and bring to boil. Simmer 5 minutes. Saute meat in a Dutch oven with olive oil until lightly browned. Add onions and garlic, cook until onions are softened. Add cumin and cook 1 minute. Add rest of ingredients. Add enough water to cover barely and bring to boil. Cover and simmer 2hrs. Serve with LOTS of cold drinks.