

TEXAS STYLE

\$20,000 PRIZE WINNING CHILI

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4lbs "chili ground" lean chuck (ground beef)	3 T chili powder
1lb lean ground pork	2 T ground cumin
2 onions chopped	2 t oregano
4 cloves garlic finely chopped	2 T beef flavored bullion (6 cubes)
1 – 12 oz can beer (room temperature)	2 t paprika
1 – 8 oz can tomato sauce	2 t sugar
5 c water	1 t unsweetened cocoa
1 can fire roasted tomatoes & green chilies	

In a large sauce pan or Dutch oven, brown half the meat and pour off fat. Remove the meat. Brown rest of meat and pour off fat except for – 2 T. Add onion and garlic cook until tender. Add back the rest of the meat and all the other ingredients. Mix well and bring to a boil. Reduce heat and simmer – covered for 2 hours. Serve hot. Makes about 2 quarts.

NOTE: In South Texas, it is a tradition to serve tamales on Christmas Eve. The chili is our favorite to top fresh, hot tamales.