

## **Chili - Damn Good (revised)**

Damn I make great chili:

<b>Quantity</b>	<b>Preparing The Meat - Ingredient / Notes</b>
1 lb	Ground beef (ground chuck 70-80% fat – not lean)
1/3 - 1/2	Onion – chopped ~ 1/4 to 1/2 inch chunks
1 glove	Garlic (fresh) – pressed or chopped fine
1.5 teaspoon	Salt
1 teaspoon	Pepper
1 teaspoon	Oregano
1 teaspoon	Chili Powder (extra for cooking, packet comes later)

Throw all except onion in pan, cook until browned. I use the sharp end of a spatula to chop the ground beef reasonably fine, then I use a potato masher to separate ground beef as fine as possible. Now add the onion and saute with beef for a few minutes.

Add Chili Seasoning to meat in pan to let the beef adsorb the flavor before combining with remaining ingredients.

If using Williams - Add 1/2 package of William's Original Chili seasoning (it's for 2 lb) to the browned beef before mixing in remaining ingredients. Save other 1/2 of William's package in small ziplock for next time.

If using Kinder's – Add package of Kinder's Woodfired Chili Seasoning Blend (it's for 1 lb).

(Well worth trying both seasonings. Different flavors, but equally good).

### **Making The Chili**

Add all contents of following (do not drain)

- 1 can Rotel
- 1 can Red Kidney Beans (don't drain)  
(Note: Bush's Chili Beans in mild chili sauce are the best)
- 1 can Hunts Fire Roasted Diced Tomatoes
- 1 12 oz can tomato juice (or V8)

Optional (1 can green chilies - chopped)

Thin with 0-12 oz beer (or additional V8) as desired.

Heat thoroughly, then turn to simmer and cover with lid. Adjust seasoning to taste at this point. I generally find another 1/2 teaspoon salt and some heavy fresh ground cracked black pepper is a good bet (you are making about a 1/2 gallon of chili, serves 6 easily) It is ready to eat when heated, but can simmer for as long as you like, hours, stir every 15-20 minutes. Serve with cornbread, crackers, cheddar cheese. Enjoy!