



RECIPES

Jai's Competition Chili

Chili is like politics. Some like it with beans and some don't. In Texas, beans are not necessary for good chili. In fact, in competition, you would be disqualified for adding beans. Most folks around here, I dare say, would prefer chili with beans. Although I don't know this for a fact, it seems that the local chili that I have sampled usually includes beans in the recipe. If you do add beans to your chili, then it is commonly known as Yankee chili. It really doesn't matter to me what type of chili that you prefer. You can take any good chili recipe and modify it anyway you like. As the cool weather approaches, I offer a good chili recipe that I usually prepare without beans, but you may add them, or anything else that your little heart desires.

2 lbs. ground round
2 lbs. ground chuck
2 medium onions, chopped
5 cloves garlic, minced
6 oz. can tomato paste
4 cups beef stock or broth
6 Tbsp. chili powder
3 Tbsp. ground cumin
2 tsp. oregano
1 Tbsp. salt
2 tsp. black pepper

In a large stock pot, brown meat and garlic. Add onion and cook, stirring frequently, until onions are translucent. Stir in tomato paste until well blended. Add beef stock or broth and stir well. Stir in the remaining spices and bring to a boil. Reduce heat and simmer for 2 hours. Serve with crackers, Fritos or flour tortillas.