

TOM'S CHILI RECIPE

INGREDIENTS

4 pounds lean Burger
2 medium Onions – diced
5-6 cloves crushed Garlic – more to taste
3-5 Tbs Cumin powder – more to taste
3-5 Tbs Chili Powder (California &/or New Mexico) – more to taste
2-3 Knorr Beef Bouillon cubes
2 Large can of Diced tomatoes & juice
Med can of Tomato Sauce &/or large can Tomato Paste
1-2 large can diced Chilies
Jalapenos – seeded & de-veined – to taste (or ~1 habanero!)
~2 cans Pinto Beans – drained & rinsed
~3 cans Chili Beans in Sauce
~2 cans Paquinto beans in sauce
1 can Kidney Beans drained & rinsed
Black pepper to taste
Water ~2-4 cups or so depending on desired consistency

DIRECTIONS

Fry Burger & Drain. Add to a large roaster pan .

Add all other ingredients except beans.

Cook ~1 ½ hours at 325°.

Add all beans & cook ~1 hour more.