

Gourmet Chili

Unknown Author

Servings: 6



Ingredients

1½ cups pinto beans
2 quarts water
½ pound ground beef suet
1 large sweet onion, finely chopped
2 pounds lean beef, coarsely ground
6 tablespoons chili powder
8 teaspoons cumin
8 teaspoons paprika
1 teaspoon white pepper
1 teaspoon salt
6 cloves garlic, crushed
1 teaspoon cayenne
2 tablespoons unsweetened cocoa
4 ounces canned green chilies
1 cup tomato juice, optional
sour cream

Cooking Method

Soak dry beans in water to cover overnight.

1. Drain.
2. Add 2 quarts water.
3. Simmer, covered, for 1½ to 2 hours or until done.
4. Drain.
5. Reserve 1 cup of cooking liquid.
6. Set aside.

In large 3 quart Dutch oven or heavy kettle, melt suet.

1. Add onion; sauté over medium heat until transparent.
2. Add meat and brown, stirring often.
3. Drain all but 2 Tbsp. of drippings.
4. Add seasonings, cocoa and chilies.
5. Cover; simmer for 1½ hours, stirring often.
6. Add tomato juice to keep chili to a medium consistency.
7. If a thinner chili is desired, use reserved bean juice.
8. To serve, add warm pinto beans to chili or serve as a side dish.
9. Add a dollop of sour cream on each bowl.

This is a spicy, meaty chili.