

Gringo Chili

Unknown
Servings: 4



Ingredients

2 teaspoons lard, butter or bacon drippings
½ medium onion, coarsely chopped
1 pound beef round, coarse grind
2 tablespoons red chili pepper, hot, ground
1 tablespoon red chili pepper, mild, ground
¼ teaspoon dried oregano
¼ teaspoon ground cumin
2 cloves garlic, finely chopped
2 cans tomato soup
1 can onion soup
2 cans kidney beans

Cooking Method

Melt the lard, butter or drippings in a large heavy pot over medium heat.

- Add the onion and cook until it is translucent.

Combine the meat with the ground chili, oregano, cumin, and garlic.

1. Add this meat-and-spice mixture to the pot.
2. Break up and lumps with a fork and cook, stirring occasionally, until the meat is evenly browned.
3. Stir in the tomato soup, onion soup, and beans.
4. Bring to a boil, then lower the heat and simmer, uncovered, for ½ hour until the liquids cook down and the mixture thickens.

Taste and adjust seasonings.