



Original Chili-small batch

Ron E. Smith

Servings: 20

2 pounds stew beef, small cubes
1 pound Chorizo I
1 1/4 cups onions, small dice
42 ounces Angela Mia crushed tomatoes
29 fluid ounces stewed tomatoes, pureed in blender
9 ounces diced green chiles
6 ounces sliced, pickled jalapenos, drained
1/2 cup Penderey's no salt chili blend
1/2 tablespoon ground cumin
1/2 tablespoon garlic powder
1/4 tablespoon Tres Ochos ground chiles
1/8 tablespoon paprika
1/8 tablespoon ground white pepper
1/8 cup Mexican oregano, ground
1/8 cup dried cilantro, chopped
30 ounces pinto beans, drained
30 ounces dark red kidney beans, drained
salt to taste

STEP ONE: Marinate stew beef with seasoning mix of 1 Tbsp ground cumin, 1 Tbsp Penderey's no salt chili blend and 1 tsp garlic powder.

STEP TWO: Make Chorizo I according to recipe.

STEP THREE: In a Dutch Oven pot add oil and heat to shimmering then add the chorizo. Cook chorizo until browned then remove and set aside. Add oil to the Dutch Oven and cook diced onions until soft then add the cubed beef to the pot. Continue to cook stirring until beef is lightly grayed all over. Add the cooked chorizo back to the pot then add the crushed tomatoes, stewed tomatoes, diced green chiles, pickled jalapenos and all the dried spices to the pot. Bring the mixture to a simmer and then lower the heat and cover. Cook for 45 minutes while stirring to prevent sticking and keeping the chili at a low to moderate boil. If chili is too thick add some water to thin to the right consistency. Taste chili for salt needed, then add the dark red kidney beans and pinto beans to the pot. At this point turn the heat off the pot and allow the chili to rest. Skim any fat that comes to the top and allow chili to cool.

STEP FOUR: Place chili in a large enough container like a clear plastic food container and refrigerate over night. Give the chili flavors a chance to rest and combine remembering that chili always tastes better the next day. Reheat and serve with grated cheddar cheese and sour cream for an Original Chili Willi's serving of Original Red.

NOTE: Reserve some or the Chorizo I to use with frijoles especiales. See separate recipe for Chorizo I.