***Dad’s Chili***

**Makes approximately 8-10 large servings/bowls**

* 1.5 lbs. of Smoked Brisket or ground beef
* 2 large yellow onions
* 1 green bell pepper
* ½ jalapeno
* ¼ cup of vegetable oil
* 2 – 10oz. cans of Rotel Tomatoes – DO NOT drain
* 1 – 15oz. can of tomato sauce
* 1 – 14 oz. can of Kidney Beans - drained
* 1 – 14 oz. can of Black Beans - drained
* 1 – 14 oz. can of White Cannelloni Beans – drained
* ¾ cup of water OR Beer
* 2 tbsp. tomato paste
* 3 tbsp. of Chili Powder
* 1.5 tbsp. of Cumin
* 1 tbsp. kosher salt
* 1 tsp. black pepper

Dice all the vegetables. Dice the onions to approximately ¼ inch. Dice the green bell pepper larger than the onion. The larger green pepper will make for a nicer presentation after it cooks for 4-6 hours if you dice them larger than the onion. Dice the jalapeno smaller than the onion.

Cook the ground beef until done. Remove the ground beef from the pot, leave a little grease for flavor in the pot, and add the vegetable oil to the pot. After the oil is hot sauté the diced vegetables on medium heat until the onions cook down by half. Approximately 15 minutes. Half way thru sautéing the vegetables add the spices. **This is the most important part. Add the spices now because cooking them brings out more flavor.** After sautéing the vegetables add the Rotel Tomatoes, Tomato Sauce and water/beer. Turn up the heat and bring to a boil for 10 minutes. Don’t burn it. Stir it.

Reduce the heat to low/slow simmer, add the beans and meat. **Cover the pot with a lid** and cook/simmer for 4-6 hours. Keeping the pot covered keep the moisture in the pot and keeps the water/beer from evaporating. Stir every 30-40 minutes so it doesn’t stick. Do not boil. Just enough heat to barely simmer. Salt to taste at the end.