



Illustrations are from
*Phoebe Clappsaddle and the
Tumbleweed Gang*
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Illustrated by Virginia Roeder

Ingredients

3 lbs. Ground round beef or
ground sirloin
1 ½ pounds lean ground pork
2 onions, diced fine
4 garlic cloves, pressed
3 T chili powder
1 T. flour
1 – 15 oz. can tomato sauce
1 can water
½ t. oregano
1 T. salt
1 bay leaf, crumbled
2 t. cumin seed
½ t. coriander
1 t. cilantro
1 square (1 oz.) unsweetened chocolate
¼ packet taco seasoning
Tabasco (as MUCH as you can stand)

Directions

Brown beef and pork. Add onion and garlic and cook until clear and soft. Combine chili powder, flour, and taco seasoning and then add to meat and stir well. Add tomato sauce and water. Add oregano, salt, bay leaves, cumin seed, coriander, and cilantro. Simmer slowly for one hour. Add chocolate and simmer for at least one more hour. Then taste and start adding Tabasco sauce. It doesn't start to singe your eyebrows until you have added half a bottle (about 1 oz.) but then you have to wear flame-retardant clothing. It really is DEE-licious. Feeds 9 hungry cowpokes!

Enjoy!! Phoebe

Phoebe's Grocery List

3 pounds of ground round or ground sirloin
1 ½ pounds lean, ground pork
2 onions
4 garlic cloves
chili powder
15 oz. can of tomato sauce
oregano bay leaf
cumin seed
coriander
cilantro
1 oz. Unsweetened chocolate
1 packet taco seasoning
Tabasco sauce

Other necessities a cowgirl needs!