

## West Texas Chili

This unique Chili recipe acquires its influences from the ancient native American who traveled the route from Old Mexico to Santa Fe, and the early Texan settler of the West Texas (El Paso) region. It combines a great, savory, spicy blend of flavors. Enjoy!

3 lbs beef, cut in 1 inch cubes (use Chuck Tender or Eye of Round)  
1 onion, chopped  
1 8-oz. can Tomato Sauce  
5 fresh green jalapeños  
3 Tblsp. Chile Pwdr.  
2 Tblsp. Cumin  
2 tsp. Black Pepper  
2 tsp. Salt  
1 tsp. Garlic Powder (or a clove of fresh garlic)  
1 tsp. ground Red Pepper (Cayenne)  
2 tsp. Beef Bouillon granules  
1 tsp. Chicken Bouillon granules  
1 tsp. crushed Red Pepper  
1 Tblsp. Dried Crushed Cilantro  
1 Tblsp. Worcestershire Sauce  
3 drops of Liquid Smoke

Brown meat and onions (if you opted for the fresh garlic instead of the powder, peel it and add it now) in skillet, transfer to large pot. Add Tomato Sauce, 1 Tblsp. of the Chili Powder, 1 Tblsp. of the Black Pepper, Beef Bouillon, and 1 tsp. of Salt. Add enough water to cover mix by about an inch. Wash and prick Jalapeños, then add to pot. Bring to a boil, reduce heat and simmer for a few hours covered. If necessary, add additional water while simmering. Remove Jalapeños, and press into a strainer into Chili, then throw away the pulp.

NOTE: wash hand very well after this, the Jalapeño oils are painful if they get in your eyes, etc. Put the remaining spices in a cup and add 2/3 of this mixture to Chili. Then, 15 minutes later, add the remaining mixture along with the Worcestershire Sauce and liquid Smoke Drops.

You may increase or decrease the amount of Ground and Crushed Red Peppers depending on your personal taste.

Serve Hot.

Yield 1 Gallon.