

## Sam's Easy and Fast Chile (Military Style)

Growing up in Baltimore my father, a Marine captain, was 100% disabled from WWII by being poisoned with radiation from atomic testing. He had started a dog training program for the Marines and was ordered to take dogs to atomic testing to see how the radiation would affect them. Problem was it affected my father terribly. So we were authorized commissary privileges and would go to Fort Meade monthly for groceries. When we got home my mom would make this awesome chile.

This is an easy, inexpensive, and quick method for making meat or veggie chile. It uses commissary items for but could use a similar item from any grocery store. Basically:

1. can of chile beans (15oz)
2. can of chopped tomatoes (14.5 oz)
3. can of sweet corn (15.25 oz)
4. half can of Rotel or the Freedom Choice model (10oz can so 5 oz)
5. half onion chopped (half large onion or if a smaller onion, the whole thing chopped)
6. two medium size sweet peppers (not green; I prefer the sweet red for this but you also could use yellow or orange or parts of all three).
7. one pound ground beef
8. Chile powder
9. dried oregano
10. dried parsley
11. olive oil
12. salt and pepper

The amounts are not specific and any ingredient can be changed as desired. Be a chef and play You will need a medium sized fry pan to sauté the onions and pepper and later the beef. Dump the fry pan ingredients in the pot that should be the meat in the same pan and break it up along with the veggies. The final chile would cook in a medium size pot.

Open the cans of chili beans, tomatoes, corn, and Rotel; drain the cans (I usually do not remove the top when opening so I can hold the can with the cut top on over the sink to let the juices out). Dump the contents into the pot (not the fry pan). If you do not want the chile too spicy just use half of a small Rotel can. Start cooking the pot stirring periodically. Chop up the onion and peppers. Not too fine, just chop into a bit smaller than a bit size pieces. Heat up the frying pan and then dribble about a tablespoon of oil in the pan. Cook the peppers and chopped onion in the fry pan over medium to high heat. Stir with a pinch of black pepper and oregano and cook for about five minutes in which time the onions and peppers melt together. Add the ground beef to the cooking onions and peppers and break the meat up with a wooden spoon stirring it all together. When the meat turns uniformly brown, cook about a minute longer still breaking it up. The meat need not be cooked completely, it will finish in the pot. Put it all together in the pot, sprinkle with a teaspoon of salt and add the chile powder (use about a half teaspoon) and about a tablespoon of spoon of dried parsley. Taste to determine how hot or spicy the chile should be for you. Be careful not to over salt.

Cook for about 20 minutes stirring periodically. Use more chile pepper to taste if you like it hot. Be careful because good chile pepper can make the final product too spicy. If you do not like spicy do not use the Rotel or just use a small amount and add only a small pinch of the chile powder.

This could be a vegetarian chile if you don't use the ground beef. In that case add more sweet peppers and cook as otherwise stated.

Serve with hearty tortilla chips, ketchup, and if you want, sour cream. Enjoy.