

Hawgfather Full Boar Red Chili

Here’s one of my favorite chili recipes with no tomato.

* 2 pounds of meat, I like to get stew meat and trim if needed, then cut into cubes
* 6 tablespoons of Hawgfather Chili seasoning (this will have some WHANG, reduce to 4 tablespoons for Piglet Chili)
* 2 cups of beef stock
* 1 cup of chopped onion
* 2 tablespoons of masa
* Some lard or vegetable oil

Prep

1. Heat a cast iron skillet over medium-high heat with a couple tablespoons of lard or oil until it just starts to smoke.
2. Swirl skillet to coat sides and add half the meat. Brown on at least two sides, reducing heat is meat starts to burn.
3. Transfer seared meat to bowl and repeat with the rest of the meat, add to bowl.
4. Reduce the heat to medium low and add about a tablespoon or lard/oil.
5. Brown onion until tender
6. Add the beef stock and let it heat up, then gradually stir in the masa avoiding lumps.
7. Stir in the Hawgfather Chili Seasoning.
8. Turn heat up to high and add the meat.
9. Bring it all to a good simmer.
10. Reduce heat to minimal simmer where just a few bubbles are breaking the surface.
11. Cook, stirring occasionally, until the meat is tender and the liquid has thickened, usually a couple of hours.
12. Turn off the heat and let the chili set for half hour or more to absorb more of the sauce. You can stir in more broth or water if it gets low on liquid or if it seems a bit loose and wet, let it simmer a bit longer until you’re happy with the consistency.

This is a great basic recipe which you can customize to suit your personal preferences, ENJOY!