

# **FIRESIDE CHILI**

*(Recipe adapted from Lone Star Legacy - A Texas Cookbook)*

- 2 pounds chili meat
- 1 pound lean ground beef
- 2 tablespoons bacon drippings
- 1 pint hot water
- 12-ounce can tomato paste
- 1 teaspoon hot sauce
- 1 chili pepper pod or more to taste
- 2 large onions, finely chopped
- 2 cloves garlic, finely chopped
- 3 heaping tablespoons chili powder
- 1 tablespoon oregano
- 1 tablespoon cumin
- 1 teaspoon paprika
- 1 teaspoon ground mustard
- 1/4 teaspoon cayenne pepper
- 1 teaspoon salt

Place chili meat and ground beef in a large frying pan or Dutch oven. Cook meat until browned and drain off excess fat. Add bacon drippings and cook five more minutes. Add hot water, tomato paste, hot sauce, chili pepper, onion, and garlic; simmer 30 minutes. Add the rest of the ingredients and simmer slowly for 1 to 2 hours.

Serve with crackers, raw onion, or grated sharp cheddar cheese.

Yields: 8 - 1cup servings

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Intermediate - Protein