

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Scare-the-Ghouls-Away Chili

"Halloween Hangover" can be a serious malady. This chili, served the day after (and the next!), will help you cope with that issue...

*3 lb coarse-ground lean beef
1 lb hot Italian sausage
2 oz prepared chili powder, divided
2 large Spanish onions, chopped
3 Tbsp garlic (more to taste)
1½ cup water
½-1 Tbsp ground cumin
2 Tbsp dried Mexican oregano
1 can (6 oz) seasoned tomato paste*

*1 can (28 oz) diced tomatoes, undrained
2-4 tsp masa, as needed
1 tsp turmeric
2 Tbsp red wine vinegar
2-3 Tbsp sugar
1 tsp celery salt
1 tsp cayenne or Kashmiri chile powder
3-4 cup cooked pinto beans (opt.)
1-2 Serrano chiles, sliced thin across*

Brown meats in a large Dutch oven over medium-high heat, using about half the chili powder to season. Add chopped onion about halfway through the browning process. Add garlic in the last minute or two; don't want scorched garlic! Drain off excess fat and return to heat.

Add water, cumin, oregano and tomato products. Bring to a simmer and cook for 30 minutes or so. Check for consistency, and add masa as needed to thicken just a bit. Add vinegar, sugar, celery salt, retained chili powder and cayenne (to taste) and simmer for another 30 minutes or so. Add beans, if desired, in the last 10-15 minutes and don't stir much after that or you'll break up too many beans. (Rinsed, canned pintos work okay.)

Serve with hot flour tortillas and a nice, dark beer. Guaranteed to make you feel better after too much trick-or-treat goodies!

Yield: About twelve servings
Preparation time: 20 minutes
Cooking time: 1 hour 20 minutes

