

Texas Red Chili

1 lb. ground beef

1 lb. stew meat, cut into small cubes

½ lb. pork, cut into small cubes

1 full head of garlic, peeled and minced

1 large onion, diced

1 oz. container of chili powder

1 (15 oz.) can pinto beans, drained

1 (15 oz.) can red kidney beans, drained

1 (15 oz.) can black beans, drained

1 (15 oz.) can Mexican stewed tomatoes

1 (8 oz.) can tomato sauce



For medium chili:

5 jalapeno peppers, diced

6 serrano chili peppers, diced

For "HURT ME" chili:

double the amounts of chili peppers

Place garlic and onion in a large Dutch oven. Add enough water to cover and cook until onions are translucent. Brown the ground beef, stew meat, and pork until all pink is gone; add to the onions. Add the beans, tomatoes and chili powder. Add enough water to cover the meat and beans (about 2 cans). Cover and simmer for about an hour. Add the peppers and the tomato sauce. Stir to blend and simmer for another 1 ½ hours. While cooking, you may need to add water. If you like a stew-like chili, you can remove the lid while cooking.