

MAUREEN'S "JUST" FAMOUS CHILI

Vegetable Oil
3lb ¼" Cubed Beef
1 Can 8oz. Tomato Sauce
1 Can 15oz Chicken Broth
1 Can 15oz Beef Broth
Red Pepper Powder
Your Favorite Chili Powder
Onion Powder
1 Fresh Jalapeño-Sliced and Half & Seeded
White Pepper
Cumin
Brown Sugar
Green Hot Sauce
1 Can 15oz Pinto Beans (Optional)

We cook in steps called "Dumps" I use 3 Dumps

Dump #1

Cook meat until pink is gone. Drain and put in 4 quart pot
Add tomato sauce, chicken and beef broth, 1/8 tsp red pepper, 1 tsp chicken base, 4 TBL
chili powder, 1 ½ TBL Onion powder, fresh jalapeño, Cook on low boil for 1hour.

Dump #2

½ tsp White Pepper
½ tsp Salt
3 TBL Chili Powder
1 TBL Garlic
2 TBL Cumin
Cook low boil for 1 hour.

Dump#3

Remove Jalapeño
Add ½ tsp Brown Sugar
1 TBL Chili Powder
1 Tsp Cumin
Cook low boil ½ hour
Adjust Flavor with salt or Green Hot Sauce

Add Pinto Beans at Dump #2