

Recipe from Linda's Kitchen

08-16-2009

Name

PAIN IN THE ASS CHILI

Category

MAIN DISH

Type

STOVETOP

Keyword

CHILI

Primary Ingredient

HAMBURGER MEAT

From

Bob Kendrick

Amount

Ingredients

3 lbs

Hamburger Meat Or Stew Meat

2 cans

Beef Broth

5

Large Jalepeno Peppers

1 heaping tsp

Garlic Powder

1 tsp

Onion Powder

3 level tbsp

Chili Powder

2 sm cans

Tomato Sauce

5 level tsp

Cumin

2 level tbsp

White Pepper

1/2 tsp

Oregano

1 rounded tbsp

Msg

1 tsp

Paprika

Preparation Instructions

BROWN MEAT SLIGHTLY

POUR OFF GREASE

SCORE JALEPENOS WITH FORK

ADD MEAT AND ITEMS 1-6 IN POT

SIMMER COVERED FOR ONE HOUR

DISCARD JALEPENOS

SIMMER COVERED FOR ANOTHER HOUR

ADD ITEMS 7-12

COOK 30-60 MINUTES (ADD WATER IF NECESSARY)

Notes: TO ADJUST TO YOUR TASTE: 1ST TASTE IS CUMIN; 2ND TAST IS CHILI POWDER;
THIRD TASTE IS WHITE PEPPER (AFTERBITE)