

1981 World Championship Butterfield Stage Line Chili Recipe

Ingredients

- 4 md Onions, minced
- 1/4 c Oil
- 2 lb Ground pork
- 1 cn (15oz) tomato sauce
- 1 tb Cumin
- 1 ts Oregano
- 1 oz Tequila
- 2 Jar
- 10 lb Beef brisket, finely chopped
- 1 1/2 Cloves garlic, minced
- 7 oz Can whole green chilies, minced
- 1 lb Whole tomatoes, finely chopped
- 1 ts Salt
- 1 tb Dry mustard
- 1 cn Beer
- 3oz chili powder

Instructions

Brown onions, and beef in oil. Stir in garlic, pork, chilies, cumin, oregano, salt, dry mustard, tomato sauce, tomatoes, tequila, beer, chili powder and bouillon cubes. Bring to boil, then reduce heat and simmer 2-3 hours. Stir occasionally. Do not stir the last 30 min before serving. Serves 25

Source: Pat Stockett

Courtesy of Meal-Master (tm) v8.05

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