

Dan's Famous Chili

- 4 tbs chili powder
- 1 tsp black pepper
- 1 – 4oz can of diced jalapenos (or more for extra-extra spicy)
- 2 – 15oz cans of red kidney beans
- 1 – 15oz can of pinto beans
- 1 – 15oz can of black beans
- 3 – 15oz cans of tomato sauce
- 2 – 15oz cans of stewed tomatoes
- 1 – 10oz can of chunk white chicken
- 1 lb beef stew meat, diced to ¼ - ½ inch chunks
- 1 lb ground pork

Into a stockpot (at least 6-quart or larger) over low heat add the tomato sauce, chili powder and black pepper. Add the stewed tomatoes. If you prefer smaller tomato chunks, roughly chop first, but ensure the juice goes into the stockpot. Drain and rinse all the beans, and allow mixture to simmer lazily.



A recipe from Dan Delcollo's web site

www.delcollo.us/recipeindex.html

Drain and rinse the jalapenos, but read ahead before adding! The spiciness of the chili is controlled by how much of the diced jalapenos you add. 4oz will make the chili medium-hot (3 alarm). If you only want medium (2 alarm), add only 2 or 3oz. A double dose of jalapenos makes a chili so hot (5 alarm), it may be too spicy. Confirm with your guests before scorching them out of the kitchen.

In a separate skillet, brown the ground pork. I can't help but season the meat as I cook it, so feel free to do so too. I use some chili powder, soy sauce, black pepper and maybe some Tabasco, but you can use whatever you want. Drain off the fat before you add it to the stockpot. Repeat the process with the diced stew beef. The chunk chicken is already cooked, so just drain and plop it in the pot.

Slowly simmer over low heat, covered, stirring occasionally for as long as you can. 2 hours is ok in a pinch, but 4 or 6 hours is much better. Depending on your guests and what you serve with it, you should be able feed at least 6 lumberjacks, or 10 normal people.

The choice of meats is up to you. It's possible to replace any or all of the meats in order to suit what you have, or what you need to include or exclude.

Dan Delcollo



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