

Chilli con Carne

- 4 cloves garlic, minced
- 2 jalapeno peppers, minced or disks
- 1 small Vidalia onion, chopped
- 1/2 green bell pepper, chopped
- 2 pounds hamburger
- 16 ounces tomato sauce
- 1 tomato, chopped
- 2 teaspoons ground oregano
- 2 teaspoons ground cumin
- 2 teaspoons chipotle powder
- 1 teaspoon ancho powder
- 1 teaspoon coriander
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon ground white pepper
- 1/3 cup masa flour

Place a large pot with a cover over medium heat, until warm.

Add the garlic, jalapenos, onion, bell pepper and hamburger.

Using a fork, keep stirring and mashing the hamburger until it is browned in the bottom of the pot.

Drain the fat off of the hamburger.

Return to heat.

Add in the tomato sauce and the chopped tomato.

Add **all** the spices.

Stir together, turn heat to low and cover. Stir occasionally over the next hour, or more, adding water as needed to keep it from drying out.

When almost ready to serve, combine the masa flour with a half cup of water, whisking with a fork.

Add the masa paste to the chili, stir, and simmer 10 minutes more.

Can be frozen in serving-sized plastic bags, after completely cooled.

Good over rice ^[1] or fries ^[2] or bread.

Preparation time: 100+ minutes

- Subscriptions (1)

©1992-2014 by Scott David Gray

Source URL: <http://kitchen.unseelie.org/node/18>

Links:

[1] <http://kitchen.unseelie.org/.225>

[2] <http://kitchen.unseelie.org/.216>