

# Chilli con Chorico

- olive oil
- ~ 1/3 yellow onion per serving, chopped
- ~ 1 clove garlic per serving, crushed
- ~ 1/3 jalapeno pepper per serving, minced
- ~ 1/6 pound steak per serving, 1/2-1" cubes
- ~ 1/6 pound chorico per serving, 1/2-1" cubes
- ancho chile powder to taste (~ 1/3 teaspoon per serving)
- chipotle chile powder to taste (~ 1/3 teaspoon per serving)
- salt to taste (~ 1/8 teaspoon per serving)
- black pepper to taste (~ 1/16 teaspoon per serving)
- white pepper to taste (~ 1/16 teaspoon per serving)
- curry powder to taste (~ 1/8 teaspoon per serving)
- hot sauce to taste (amount depends on the hot sauce)
- ~ 6 ounces tomato sauce per serving
- maple syrup to taste (or, barring that, milled cane sugar)
- ~ 1/6 red bell pepper per serving, chopped
- ~ 1/6 poblano pepper per serving, chopped
- optional: ~ 1/6 pineapple per serving, cubed
- fresh or dried basil to taste
- fresh or dried cilantro to taste
- fresh or dried parsley to taste
- lime juice to taste

You will want to mince and/or chop your veggies before starting.

You will have enough leisure time while it stews to chop herbs.

Warm olive oil over medium heat. Start cooking onion and garlic. Add jalapeno peppers.

Add meat. Cook until meat is browned and warmed.

Add spices and hot sauce to taste.

Add tomato sauce.

Stir in maple syrup.

While it cooks, prepare rice for the meal.

Add chopped and minced peppers, and optional pineapple.

Add basil, cilantro, parsley and/or lime juice near the end of the cooking time.

Remove from heat.

Serve with rice <sup>[1]</sup>.

Preparation time: 60 minutes

– Subscriptions (1)

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