Chilli con carne

1 lb stew meat, chicken thighs, pork shoulder, etc

1 tbsp bacon fat

1 onion, diced

2 cloves garlic, halved and sliced

1 anaheim pepper

1 tomato, diced

1 can mixed beans, drained

1 can tomato sauce, 8oz

1 ½ cup water

1 ½ tsp cumin

1 tsp oregano

½ tsp smoked paprika

1 ½ to 2 tsp chile powder, that’s ground chile pepper

Season meat with salt and pepper, and brown the beef in a medium pot in batches

Add bacon fat, onions, garlic, and tomatoes; saute until tender

Add anaheim, canned stuff, water, and seasonings

Simmer 2 hours, liquid will reduce

Serve topped with cheese and sourcream. With cornbread with honey butter on the side.