

SAMMY'S CHILI

THIS IS FROM THE RESTAURANT WHERE I WAS A COOK

THIS IS FROM A RECIPE FOR 10 POUNDS OF MEAT, SO IT'S NOT EXACT.

PUT 1 POUND CHILI MEAT IN A HEAVY POT WITH A SMALL AMOUNT OF SHORTENING. ADD 1 CHOPPED ONION, BUT THIS DOES NOT NEED TO BE IN VERY SMALL PIECES. STIRRING OFTEN, LET BROWN. ADD 1 T CHILI POWDER (OR TO YOUR OWN TASTE), 1/2 TSP GARLIC POWDER (I USE A CLOVE OF GARLIC CUT VERY FINELY), 1 1/4 TSP PAPRIKA, 1/4 TSP SALT, 1/4 TSP PEPPER, AND 1/2 TSP CUMIN. ADD HOT WATER TO COVER AND LET SIMMER. TO THICKEN MIX ABOUT 2 TO 3 T FLOUR IN COLD WATER. STIR SO THAT IT HAS NO LUMPS. POUR INTO THE CHILI AND STIR SO THAT IT WON'T BURN.

ADD SPICES TO SUIT YOUR OWN TASTE.

AT SAMMY'S, WE BOUGHT THE DRY RED PEPPERS. WE REMOVED THE STEM AND AS MUCH OF THE SEEDS AS POSSIBLE. WE BOILED THEM IN WATER AND THEN WHEN COOL, WE REMOVED THE PEEL. WE MASHED THEM OR PUT IN A BLENDER AND ADDED SOME OF THIS PULP INTO THE CHILI.