

Amarillo Texas Chili

Amarillo Texas Chili 4 servings
4 Bacon, slices, 1/2" pieces
2 Onion (s)
1 Garlic clove
1/2 pound Pork shoulder, coarse grind
1 pound Beef round, 1/2" strips
1/2 pound Beef chuck, coarse grind
4 cans Green chiles, whole
1 tablespoon Red chile, hot, ground
2 tablespoons Red chile, mild, ground
1 teaspoon Oregano, dried, pref. Mexican
1 2 teaspoons Cumin
1 1/2 teaspoons Salt
12 ounces Tomato paste
3 cups Water
16 ounces Pinto beans
1. Fry bacon in a large, deep heavy pot over medium heat. When the bacon has rendered most of its fat, remove the pieces with a slotted spoon, drain on paper towelling and reserve.
2. Add the onions and garlic to the bacon fat and cook until the onions are translucent.
3.

Add the pork and beef to the pot. Break up any lumps with a fork and cook over medium-high heat, stirring occasionally, until the meat is evenly browned.
4. Stir in the remaining ingredients except the beans and the bacon. Bring to a boil, then lower the heat and simmer, uncovered, for 2 hours. Stir occasionally.
5. Taste and adjust seasonings. Stir in the beans and the bacon, and simmer for 1/2 hour longer.