

## **CHILLI**

**1984 Texas State Men's Chili Cookoff Winner sent by Richard Bull 6 Servings Winner of the 1984 Texas State Men's Chili Cookoff. Also won the 1988 Chocolate Bayou Chili Cookoff, York, PA. (Unfortunately, the CBCC has gone the way of all great ideas that are not left alone.)**

**Ingredients: 3 pounds cubed beef 2 tablespoons paprika 1 tablespoon onion powder 1 1/2 teaspoons cayenne pepper 2 teaspoons boullion, Beef granules 1 teaspoon boullion, Chicken granules 1 8 oz. can tomato sauce 4 teaspoons ground cumin 1 teaspoon garlic powder 1/2 teaspoon fresh ground black pepper 1 1/2 teaspoons MSG 6 tablespoons chili powder 1 split jalapeno chili pepper**

**Briefly sear meat and then add chili pepper tied in cheese cloth sack, paprika, onion powder, cayenne pepper, boullion granules, tomato sauce and water to cover. Simmer, covered, for 1-1/2 hours or so. Add cumin, garlic powder, MSG, black pepper, and chili powder. Cook for another 30 minutes or until meat is tender. Remove cheese cloth sack with jalapeno pepper and serve. Beans, ( I have found pintos to be best) prepared and served on the side to be added after serving. Same with cheese, onions, or what have you.**