



# Chili

## *Ingredients*

- 12 ½ lbs.. Chili grind or ground beef
- 1 lbs salt pork
- 3 cloves minced garlic
- 2 whole onions chopped
- 2 green peppers
- 3 jalepenos
- 5 Tbs chili powder
- 2 Tbs dried oregano
- 2 Tbs sweet basil
- 2 Tbs dried thyme
- 2 Tbs rosemary
- 1 ½ tspn salt
- 1 ½ tspn white pepper
- 1 ½ tspn cumin
- ½ tspn Tabasco
- 4 – 1lb cans whole tomatoes
- ½ cup paste

## *Directions*

Cube salt pork and sauté until browned.  
Drain and remove

Brown the beef, drain and remove

Combine beef and salt pork and heat over  
medium heat

Add onion and garlic stir for 3-5 minutes

Add all spices and cook together for 3-5  
minutes – stir to coat all meat

Add tomatoes (with liquid) and paste

Add Tabasco

Bring to slow boil and reduce heat

Simmer for 2 ½ hrs

