

# AWARD WINNING ALAMO CITY CHILI

## Ingredients

- \* 2 - 2 1/2 lbs. cubed chili meat
- \* 1 large onion (*chopped*)
- \* 2 garlic cloves (*crushed*)
- \* 3 tbs. red chili powder
- \* 1 tbs. powdered cumin
- \* 3 cans Ranch style beans w/jalepenos
- \* 3 cans large whole tomatoes
- \* 3 cups water
- \* 1 tbs. coarse black pepper
- \* salt to taste

## Directions

Brown chili meat, onions, and garlic in 1/4 cup of corn oil, DO NOT DRAIN. Add beans, tomatoes, water and stir. Add remaining ingredients and bring all to a slow boil stirring frequently. Cover and simmer for 4-5 hours, stirring frequently, simmer the last hour with lid off to thicken.

Serves 6-8

Doubles or triples readily