

Rob's Award Winning Chili

Texas takes its chili very seriously. VERY. I actually took first place in a Texas chili cook-off with this recipe, so for me to share it with you indicates how much I like you. That said, though, it would be very smarmy of me if I didn't admit that it was inspired from a chili recipe I saw in a magazine called *Cooking Light* many years ago. I've made enough changes to it over the years that I can now claim it as my own. In fact, I made of the batch of the original recipe and... well... I like mine a whole lot better.

Just for the record, true Texas chili has no beans whatsoever. To please the Mrs., though, I've had to add a few. (Hey, I'm the one living with her, Texas!)

Ingredients

- 2 tablespoons vegetable oil
- 2 lbs steak (any type, grilled with fajita seasonings)
- 2 lbs ground beef
- 3 yellow onions, chopped
- Tsp garlic salt
- Pepper to taste
- 2 tbsp cumin
- 6-8 garlic cloves, minced
- 1 28oz can tomatoes
- 12oz of beer (I prefer using a darker beer)
- 4 oz good-quality chili powder
- 3 teaspoons mole sauce (can usually find in Mexican section of grocery store)
- Louisiana hot sauce to taste (at least a tsp)
- Tsp salt
- 1 quart water
- At least 4 jalapenos, sliced
- Can of black beans for the Mrs.
- ½ cup *masa harina* flour (corn flour)

Directions

In large pot, heat the oil, add the ground beef and onion and stir until the meat is brown. Season with garlic salt and pepper while you are browning. Add cumin and minced garlic to meat.

Add tomatoes, mole sauce, beer, fajita meat, chili powder. Stir. Add the hot sauce, salt, jalapenos, and water. Stir. Bring to a boil, reduce heat, cover, and simmer for about 2½ hours or until done, stirring often to avoid burning. At end of cooking time, make a thin paste of corn flour and water and add to chili. (I combine water and corn flour in a Tupperware container and shake until there are no lumps.) Cook 30 more minutes to thicken. Don't forget the cornbread!