

So Good I'm Blind in the Left Eye Chili – Robert Winchester

Ingredients:

4 lbs. Ground Chuck
2 Lg. cans of red Kidney Beans (drained)
2 Lg. cans of Tomato Sauce
1 small cans of Tomato Paste to thicken
2- 12 oz. bottles of decent dark beer (I like to use a stout)
20- Jalapeño peppers (Roasted, de-skinned, seeds removed and finely diced)
2- Tomatoes (Roasted, de-skinned, and finely diced)
1 Md. red onion (finely diced)
1 Md. white onion (finely diced)
1 Lg. Green pepper (finely diced)
6-8 cloves of fresh garlic
Chili powdered to taste
Onion powdered (for meat)
Mexican oregano
Cumin
Texas Pete hot sauce to taste
Salt to taste
Fresh Black pepper to taste
Diced Adobo chili to taste

Directions:

~The meat can be done the day before and stored on the refrigerator overnight~

Brown the meat and season with salt, fresh pepper, onion powder, Texas Pete, and chili powder to taste. I add Diced Adobo chili and sauce to taste, and Texas Pete. It makes the meat spicy, but allows you not to add a lot of heat to the sauce. This is the key to making a gradual heat that builds slowly as you eat it. I also add a lot of chili powder, so much that it almost turns the meat grey in color (about half the container). Add meat, and remaining ingredients (except for tomato paste and chili powdered) in a large stock pot. Mix thoroughly. Cook on low for 6 - 8 hours stirring a several times an hour. A few hours into the cooking, season with chili powder (the remaining container), Texas Pete, Mexican oregano, cumin, onion powder, garlic powder, salt and pepper to taste. When only an hour remains in the cook time add tomato paste to thicken to desired consistency.