

Chili con **CARNE**

INGREDIENTS:

12 lbs ground beef
2 jumbo Spanish white onions
1 jumbo Spanish red onion
2 large yellow onions
4 large vidalia onions
1 large bunch green spring onions
2 large yellow sweet bell peppers
2 large orange sweet bell peppers
2 large red sweet bell peppers
6 red bell peppers
4 mild Italian peppers
2 large jalapeño peppers
(Heat Index: 5.5)
1 large Anaheim chile pepper
(Heat Index: 2 – 3)
3 fresno red chile peppers
(Heat Index: 6.5)
2 habanero chiles
(Heat Index: 10)
2 red cherry peppers
(Heat Index: 1 – 3)
2 Santa Fe grand chiles
(Heat Index: 6)
10 cans Hunt's diced tomatoes
1 #10 can Hunt's tomato sauce
6 cans Contadina tomato paste
6 cans Goya black beans
(frijoles negros)
6 cans Progresso dark red
kidney beans
4 cans Progresso red kidney beans
6 T chili powder
2 T salt
2 T chopped basil
¾ teaspoon curry
2 tsp. paprika
½ tsp. cayenne pepper
1 tsp. crushed red pepper flakes
12 cloves chopped garlic

INSTRUCTIONS:

1. Chop yellow onions and divide into four portions.
2. In large cast-iron skillet, brown beef 3 pounds at a time, mixing in one portion of the yellow onion to each batch.
3. Drain beef and add all spices.
4. Transfer beef mixture to a 30-quart pot.
5. Chop and add mild peppers and onions (except green spring onions).
6. Add tomato sauce, diced tomatoes, and tomato paste.
7. Mix well and let simmer over medium-low heat for at least 2 hours (4 to 6 hours is preferred).
8. Carefully chop hot peppers (warning: some of these peppers can produce severe burns to the skin – do not handle peppers without utensils). Heat of the chili can be moderated by reducing the number of seeds included.
9. Stir peppers into chili and heat an additional hour.
10. Drain and add all beans then stir gently into chili.
11. Heat 20-30 minutes or until the beans are thoroughly heated.
12. Serve chili with side garnishes of chopped red onion, green spring onion, and tortilla chips.

MICHAEL D. SENIOR ORACLE DATABASE ADMINISTRATOR

"This recipe started 23 years ago as a simple chili recipe my mother gave the brides of each of her sons. I've been adding to it ever since, and about two years ago it reached this final form, and people keep telling me how much they love it, so I don't change it anymore."

RueLata