



# Original Chili-small batch

Ron E. Smith

## Servings: 40

4 pounds stew beef, small cubes  
2 pounds Chorizo I  
2 1/2 cups onions, small dice  
84 ounces Angela Mia crushed tomatoes  
58 ounces stewed tomatoes, pureed in blender  
18 ounces diced green chiles  
12 ounces sliced, pickled jalapenos, drained  
1 cup Penderey's no salt chili blend  
1 tablespoon ground cumin  
1 tablespoon garlic powder  
1/2 tablespoon Tres Ochos ground chiles  
1/3 tablespoon paprika  
1/3 tablespoon ground white pepper  
1/4 cup Mexican oregano, ground  
1/4 cup dried cilantro, chopped  
60 ounces pinto beans, drained  
60 ounces dark red kidney beans, drained  
salt to taste

STEP ONE: Marinate stew beef with seasoning mix of 1 Tbsp ground cumin, 1 Tbsp Penderey's no salt chili blend and 1 tsp garlic powder.

NOTE: Reserve some or the Chorizo I to use with frijoles especial. See separate recipe for Chorizo I.

STEP TWO: Make Chorizo I according to recipe.

STEP THREE: In a Dutch Oven pot add oil and heat to simmering then add the chorizo. Cook chorizo until browned then remove and set aside. Add oil to the Dutch Oven and cook diced onions until soft then add the cubed beef to the pot. Continue to cook stirring until beef is lightly grayed all over. Add the cooked chorizo back to the pot then add the crushed tomatoes, stewed tomatoes, diced green chiles, pickled jalapenos and all the dried spices to the pot. Bring the mixture to a simmer and then lower the heat and cover. Cook for 45 minutes while stirring to prevent sticking and keeping the chili at a low to moderate boil. If chili is too thick add some water to thin to the right consistency. Taste chili for salt needed, then add the dark red kidney beans and pinto beans to the pot. At this point turn the heat off the pot and allow the chili to rest. Skim any fat that comes to the top and allow chili to cool.

STEP FOUR: Place chili in a large enough container like a clear plastic food container and refrigerate over night. Give the chili flavors a chance to rest and combine remembering that chili always tastes better the next day. Reheat and serve with grated cheddar cheese and sour cream for an Original Chili Willi's serving of Original Red.