

# Tom's Expensive Batch of Hot Chili

In a stewpot, slowly brown 5 pounds of ground meat. For best flavour, use cheap meat...the fat helps, and do NOT drain the fat! Don't worry about the grease...the chili will probably kill you anyway. Spices may be adjusted for personal taste.

As the meat is cooking, add and simmer:

- 2 medium onions – chopped medium fine
- 1 medium bell pepper – minced
- 4 to 8 fresh jalapeño peppers – minced (quantity depending on strength of peppers and how much discomfort you can stand the next morning)
- 2 bulbs of garlic, peeled and pressed (not as much as it sounds) – you may substitute 1½ teaspoons of garlic powder
- 4 or 5 dried bay leaves, or 2 fresh bay leaves
- One shot of Jack Daniels every 30 minutes until chili is done (add this to the cook...not the chili)

Before next steps, the onions should be cooked until they are fairly tender, and all meat should be browned.

- 2 tablespoons of salt
- 2 tablespoons of black pepper
- 1½ tablespoons of crushed oregano
- 8 tablespoons of chili powder
- 4 tablespoons of ground cumin

You should mix this in well with the meat/vegetable mixture and let it simmer for a few minutes, then add:

- 1 cup of prepared mustard (I prefer Freedom's ...I mean, French's brand)
- 1 cup of white vinegar (don't use that stuff that comes in a plastic jug...YECH!)
- 3 cups of water

Allow this to simmer another ten minutes, then add:

- A half-dozen or so fresh tomatoes, parboiled, peeled and chopped into ¼"-½" pieces. For simplicity, and a little extra bite, substitute 3 or 4 cans of diced Rotel, well-drained. You can vary the "spicicity" depending on the type of Rotel you use. If you use fresh tomatoes, you may need to spice things up with additional jalapeños.

Allow this to simmer for about thirty minutes to an hour, depending on how hungry you are. Then add:

- 1 or 2 six-ounce cans of tomato paste, depending on how tomatoey you like your chili (if you are adding beans, now is the time)

Once the tomato paste has been added, you will have to be a bit more careful to keep from scorching. The chili should be cooked on very low heat from this point, and stirred frequently. Allow this to cook for 30 minutes. The chili is actually hotter (spicier) the first day. If you refrigerate and eat the second day, the flavours will have had a chance to mingle better.

Recipe yields nearly a gallon of chili. It freezes quite well...if you let it cool, you can scoop it into freezer bags and toss it in the freezer.

Add more jalapeños or cayenne pepper, if you like it hotter. Add freshly cooked kidney beans, if you like beans. Top with shredded sharp cheddar, if you like cheese. Eat the chili, if you like chili.

Caution: this recipe causes the toots. May also cause the green-apple quick-step in sensitive individuals. You can reduce the gas-factor by rinsing the beans well after cooking.