

SPANK'S SMOKING CHILI

INGREDIENTS

4 1/2 lb. of burger, browned and drained
6 strips crisp crushed bacon and drippings
3 1/2 cups of hot water
4 cans stewed tomatoes (14.25 oz.), chopped up w/ liquid
1 Tbsp. Tabasco
1 or 2 habanero peppers
2 large onions, chopped
4 garlic bulb, pressed or finely chopped or 2 1/2 oz of chopped garlic in the jar (a bit easier)
6 HEAPING Tbsp. chili powder
2 Tbsp. oregano
1 1/2 Tbsp. salt
1 1/4 Tbsp. ground cumin seed
2 tsp. sage
1 tsp. paprika
2 tsp. ground mustard
1 tsp. cayenne pepper
1 very small can kidney/chili beans

INSTRUCTIONS

Remove stems and seeds from the pepper(s); cut into small strips; let soak in boiling water to cover while preparing remainder of recipe (use plenty of water).

Combine browned and drained meat, bacon, bacon drippings, water, tomatoes, Tabasco, Worcestershire, onion and garlic. Simmer 30 minutes.

Combine all dry spices; add half of the spices to simmering chili.
Drain water from soaking pepper; chop finely and add to chili.

Simmer slowly for 2 hours. Add remaining dry spices and beans.
Add additional water, as needed. If you prefer a very hot chili, add more cayenne pepper or jalapenos.

Makes about 3 quarts.



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