

"Caustic Soda" Chili

UTENSILS & HARDWARE:

Colander Pot with Lid, **Ladle**, **Spatula**, **Frying Pan**, **Tongs**, **Wooden Spoon**, **Heat Source**

INGREDIENTS: (Note: There are 5 stages to this process)

1 can	Extra Virgin Olive Oil (or "Pam")
4 lbs.	Coarsely Ground Beef
1.5 lbs.	Beef Chuck (small cutlets of beef)
2 each	Large White Onions, diced
12 cloves	Garlic, minced
3 tablespoons	Salt
1 cup	Tabasco Sauce
1/2 cup	Red Wine Vinegar
2 x 8 oz. can	"El Pato" Tomato Sauce
1 x 32 oz. Box	Beef Broth
1 x 16 oz. bottle	Distilled Water
16 slices	Bacon
4 each	Jalapeños, fresh, diced

In the first mixing bowl, mix the following spices for "Dump #1"

2 tablespoons	Onion Powder
4 teaspoons	Garlic Powder
4 teaspoons	Beef Crystals
2 teaspoons	Chicken Crystals
2 tablespoons	Paprika
2 tablespoons	Regular Chili Powder ("Mexene Brand" is preferable)
1 teaspoon	Cayenne Powder
1/2 teaspoon	Black Pepper
1 package	Sazon Goya

In a second mixing bowl, mix the following spices for "Dump #2"

4 tablespoons	Regular Chili Powder ("Mexene Brand" is preferable)
4 tablespoons	Light Chili Powder
2 tablespoons	Dark Chili Powder (or substitute w/ Tony Chachere's seasoning)
2 teaspoons	Cumin
1/2 teaspoon	White Pepper
2 tablespoons	Oregano

In a third mixing bowl, mix the following spices for "Dump #3"

2 teaspoons	Onion Powder
2 teaspoons	Garlic Salt
1/2 teaspoon	Cayenne Powder
2 tablespoons	Light Chili Powder
2 tablespoons	Cumin

Cooking Instructions:

1. Bring the burner to a high temperature, and spray inside of colander pot with Extra Virgin Olive Oil (or "Pam")
2. Gray the Ground Beef and Beef Chuck Cutlets (5-8 minutes) in the pot, then drain the grease
3. Add the diced White Onions, minced Garlic, and Salt; mix well; stir every 2-3 minutes for ~10 minutes
4. Add the Tabasco Sauce, Red Wine Vinegar, two (2) cans of Tomato Sauce, Beef Broth, and Distilled Water
5. Mix all these ingredients well and bring the mixture to a boil; once boiling, lower heat to medium-low and let simmer / low-boil (it will look really watery at this point; that is ok; the excess will steam off or soak into the meat)
6. Add "Dump #1"; mix well; low-boil for 60 minutes; be sure to stir occasionally*
7. While waiting, fry the 16 slices of bacon until crispy (add a dash of tabasco to the fryer for some extra zip), then dice the bacon into half-inch bits
8. (After waiting 60 minutes from step 6); Add "Dump #2", the fried Bacon "bits", and diced Jalapeños; mix well; low-boil for 45 more minutes; stir occasionally*
9. (After waiting 45 minutes from step 8); Add "Dump #3"; mix well; low-boil for 30 minutes; stir occasionally*
10. In the last five minutes or so, taste for heat - adjust as required (Personally, I added more Chili Powder, Cayenne Powder, and Salt at this time)
11. Turn off the heat, and prep to serve (the chili should now look chunky with a consistency similar to oatmeal)

*Occasionally means every 15-20 minutes, or enough to keep the chili mixture from burning to the bottom of the pot

