

Hot 'n Spicy Chili

By "The Three Amigos"

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Rio Vista 4-H Club

One 12-ounce can of tomato paste
Two 24-ounce cans chili beans
2 tablespoons fresh parsley
1 tablespoon chili powder
1-pound steak of choice, cubed
1 red habanero, deseeded and chopped
3 jalapeno peppers, deseeded and chopped
One 16-ounce can tomato sauce
3 tablespoons fresh garlic, minced
2 teaspoons oregano
1 medium onion, chopped
1 pound ground beef
One 24-ounce can kidney beans
2 tablespoons ground cumin
1/2-teaspoon salt and pepper
1 cup dry macaroni, cooked
1 pound ground pork

Sauté onion in a small amount of oil in a large pot until translucent.

Bring to a simmer all ingredients, except for the meat.

While this is simmering cube and grill steak and brown the ground beef and pork in a large skillet.

Drain the meat and season with salt and pepper. Add meat to the sauce mixture.

Bring full mixture to a boil and then reduce heat and cook for a minimum of 30 minutes on medium-low heat.

Stir occasionally to avoid scorching.

Optional: Serve with grated cheese and chopped onions.