

Homemade Chili Recipe

What you will need:

4 Cups of Dried Pinto Beans
2 ¼ pounds of Roma Tomatoes
Gallons of potable water
1 Pound of ground beef (20% fat content)
2 Large bell peppers
1 Red pepper (or more)
1 Jalapeño pepper (or more)
2 Tablespoons of Chili power
1 Tablespoon of Cumin power
2 Tablespoons of flour (any kind)
1 teaspoon of salt
1 Cup of minced onions from white onion(s)
1 Tablespoon of any kind of cooking oil

Get your electric blender
Get a large mixing bowl
Get your large stockpot (8 to 10 quart size)
Get your French skillet – 10” size
Get your colander
Get a wire basket with handgrip and a suitable saucepot (maybe a 3 quart?) it will fit in.
Get a 1 ½ quart saucepan
Get your wooden spoon and get your ladle
Get your serving bowls

Here are the instructions:

It is best to start preparations late in the evening. Get the large mixing bowl and fill about ¾ full of water and measure out the pinto beans and let them soak overnight in the bowl. In the morning, the pinto beans will have expanded. Use the colander and drain the water. Get the stock pot and fill with about ¾ full of water put on the stove and set for high heat for about 10 minutes or until it is boiling. Reduce to medium-high heat. Put the presoaked beans in the pot and stir for even heating. It will take about 80 minutes to cook them, stir occasionally. Cover and be alert for spillages, reduce heat if necessary. When cooked, cut the heat, wait five minutes for cooling. Get the colander ready in the sink and drain – be careful! Put the beans back into the stockpot, put a convenient place.

Get the 5 quart or so stockpot and fill with water about ¾ full. Place on stove on high heat and get your Roma tomatoes and place in wire basket. Wait for the water to rapidly boil and place the wire basket into the boiling water. The tomatoes will begin to blister, jostle with a wooden spoon to insure all tomatoes are blistered. Then transfer to a cold water bath close as possible to the stove. Withdraw from the cold water bath put a pie pan under basket to contain the dripping and remove

the tomato skins. Please the meat of the tomatoes in the blender and make a puree. Put the puree in a 1 ½ quart saucepan. Put on the stove and use a medium heat to begin with and reduce to a low simmer heat. Cook for about an hour and slowly reduce for better thickness. Stir occasionally.

Get the unthawed or fresh ground beef from the refrigerator. Get the French skillet and add some oil. Use a medium-high heat and brown the beef and add the onions and let them sauté. Drain the fat off. Leave it the saucepan in a convenient place on a trivet.

Now for the peppers! Clean and remove stems and cut up and place in blender and make a puree. Put in skillet along with the beef and let it simmer on low heat.

Now for the cooked tomato puree! Add the flour to thicken some more. Pour into the stockpot with the cooked beans and stir. Place stockpot on stove on a low-medium heat. Let it simmer for about an hour or more. Then add the chili puree with the beef. Let it all simmer as much as you care to. Add the cumin powder and chili powder to suit taste and you may want to add cayenne pepper and salt. The longer you cook, the less intense the spices.

When you're done, let it cool some and serve using a ladle. The remainder will last about a week refrigerator. You have some good economical eating for a week. I bet it will be eaten long before then! You may freeze some for meals for another time.