



**Daddy39s 39If They39da Had This at the Alamo We Would39ha
WON39 Texas Chili**

Oscar · 28/09/2024

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Description

This awardwinning Texas chili recipe was created and named by my daddy who was born and bred in Texas It took some convincing but I got him to allow me to share the recipe We love it and hope you do too Enjoy

Ingredients

- - 3 tablespoons bacon drippings - 2 large onions
- chopped - 8 pounds beef stew meat
- or coarse ground chili beef - 4 tablespoons ground red chile pepper - 4 tablespoons mild chili powder - 5 cloves garlic
- finely chopped - 1 tablespoon ground cumin - $\frac{1}{4}$ cup sweet Hungarian paprika - 1 teaspoon dried Mexican oregano - 3 (10 ounce) cans tomato sauce - 3 cups water - 1 (6 ounce) can tomato paste - $\frac{1}{4}$ cup dried parsley (Optional) - 1 fresh jalapeño peppers - 2 tablespoons salt - 1 cup masa harina flour

Instructions

1. Melt bacon drippings in a large
2. heavy pot over medium heat. Cook and stir onions in hot drippings until translucent. Combine beef
3. red chile pepper
4. chili powder
5. garlic
6. and cumin in a large bowl. Add to onions in the pot. Cook and stir until meat is crumbly and evenly browned (very browned
7. not just gray)
8. about 30 minutes. Sprinkle in Hungarian paprika and oregano. Pour in tomato sauce
9. water
10. tomato paste
11. parsley
12. jalapeño peppers
13. and salt. Bring to a boil
14. then reduce heat and simmer
15. uncovered
16. for 1 hour. During cooking you may squeeze the jalapeño peppers as it softens against the sides of the pot to release more heat if desired. Stir in masa harina. Cook and stir until desired consistency is achieved
17. about 30 minutes. Taste and adjust seasonings. Cook's Note True Texans do not add beans to their chili
18. but my husband loves them. In Step 3
19. add as many drained and rinsed pinto beans as you wish. I add 2 cans
20. but shhhhhh
21. don't tell my Daddy!