

From the kitchen of:

Casa Benavides



Barbara's Red Chili

**4-5 lbs. ground round beef or lean
hamburger 4 minced cloves of garlic**

3/4 cups flour

**4 heaping tablespoons hot red chili
powder**

2 heaping tablespoons chili piquin

1 can (28 oz) diced, peeled tomatoes

Beef bouillon (to taste)

Water to make thin gravy consistency

In a medium stock pot brown the ground round and garlic. If there is not enough fat from the meat, add a little olive oil. If there is too much fat, drain some, making sure you leave enough in which to brown the flour and chili. While browning, make sure to stir constantly to prevent scorching. Add the diced tomatoes and bouillon. Add water a little at a time. Turn down the heat and bring to a boil, stirring often. Taste the finished chili to make sure it is seasoned correctly. It's important to cool the chili before refrigeration. If refrigerated while hot, it will sour! This chili freezes well, makes 2 or more quarts.