

Chili Con Carne-Texas

2 LARGE ONIONS

CHOPPED

6-7 GARLIC CLOVES

PRESSED

1 CHUCK ROAST OR

RUMP ROAST CUBED

1 TBSP CUMIN

4-5 TBSP. CILLI POWDER

3-4 TBSP SHORTENING



1 TSP. BASIL

1 TSP. SALT

1/4 CUP WATER

Place shortening, onion, garlic, and spices in large skillet. Blend well and cook for about 3 minutes. Add beef to skillet. Add water & cook until beef does not look red or pink.

2 CUPS BEEF BROTH OR CHICKEN BROTH

Add broth and put lid on, cook on low & slow for 2-3 hours. Stir occasionally and add water as needed to keep it moist. Smash meats and when they are tender mash them into the chili sauce in pan. Serve with pinto or red beans & white rice!

Serves 6-8.

"This is unlike the chili we make here in Georgia. It is so good. You must make this for a man in your life-he will love it...Tammy"