



Real TEXAS Chili

Herb's famous award winning recipe

4 pounds lean beef cubed
2 large Onions coarsely chopped
3 cloves Garlic chopped
1-2 tablespoons Salt
1 teaspoon ground Cayenne pepper
1/3 cup Chili Powder
1 tablespoon ground Cumin
2-3 tablespoons Olive Oil
4 cups water
3 (8 oz) cans Tomato sauce
1/2 cup Masa Flour mixed with water



Place 2-3 tablespoons Olive Oil in large 8 quart pot and get oil very hot. Place onions in pot and cook until transparent. Brown beef in separate skillet a little at a time, adding browned beef to onions. Add Tomato sauce, spices, and water to bring up to about 3/4 full. Bring to fast boil for approximately one hour, then reduce heat to slow boil and cook for 4-6 hours, until beef can be broken apart. Be careful not to let it stick to bottom, add extra water in early cooking stages so it doesn't cook down too far. Stir Masa flour with enough water to make a smooth paste and add to chili 30 minutes before serving. Be extra careful as chili will easily stick at this point. Best served with saltine crackers or cornbread on a cold winter evening. It is even better after frozen and reheated.