

# Family Recipes

## *Texas Chili*

- **2 pounds ground beef**
- **2 jalapeños** - deseeded to your liking
- **1 yellow onion**
- **2 cloves of garlic**
- **2 tbs oil**

## **Seasonings**

- **3 tbs of chili powder**
- **2 tbs of paprika**
- **1.5 tbs of cumin**
- **2 tbs of cayenne pepper**

## *William Payne*

- **2 green chiles - or 1 small can**
- **1 can of crushed tomatoes**
- **2 tbs of tomato paste**
- **4 cups of beef stock**

- **1 tbs of garlic powder**
- **1 tbs red pepper flakes**
- **1 tbs salt & pepper**
- **1 tbs oregano**

**We season liberally with a wide variety of spices**

# Directions

*Cook: 3 hours - Serving: 8 people*

- **Chop the onion, garlic, jalapenos, and green chiles put in a large skillet with oil to sauté.**
- **Put 3/4 of the onion and the chopped peppers in the pan to cook for 5 minutes.**
- **Add the hamburger meat and cook until browned then add the seasonings.**
- **Put in the tomatoes and tomato paste and cook for just a few minutes**
- **Pour in your liquid and bring to a very low boil.**
- **Cover and turn down to a simmer. Cook for several hours.**
- **Serve with fritos, the remaining onion, and cheese. Enjoy!**

*KeeChai*  
**BEEF**