

Pedernales River Chili

Courtesy of the LBJ Presidential Library

4 pounds chili meat (coarsely-ground round steak or well-trimmed chuck)
1 large onion, chopped
2 cloves garlic
1 teaspoon ground oregano
1 teaspoon comino seed (cumin)
6 teaspoons chili powder (or more, if needed)
1 ½ cups canned whole tomatoes
2-6 generous dashes liquid hot sauce
2 cups hot water
Salt to taste

Place meat, onion and garlic in large, heavy pan or dutch oven, cook until light in color. Add oregano, comino seed, chili powder, tomatoes, hot pepper sauce, salt and hot water.

Bring to a boil, lower heat and simmer for about 1 hour. Skim off fat during cooking.

Chili for a 2016 President

Recipe by Ailsa von Dobeneck

4 lb. ground turkey meat
1 large onion, chopped
1 large zucchini, chopped to bite size pieces
1 can kidney beans, drained
2 cloves garlic
1 tsp. dried Mexican oregano
1 tsp. ground cumin
2 tbsp. chili powder
1 1/2 cups canned whole tomatoes and their liquid
2-6 generous dashes of liquid hot sauce
Salt

Sauté the meat, onion, zucchini and garlic in a large skillet over medium-high heat and cook until lightly colored. Add the oregano, beans, cumin, chili powder, tomatoes, hot sauce, and 2 cups hot water.

Bring to a boil, lower the heat, and simmer for about 1 hour. Skim off the fat while cooking. Salt to taste.

