

## MAMA BEAR'S CHILI

SOURCE: It's a Secret Cookbook (each recipe has a secret/special ingredient)

### INGREDIENTS:

3 lbs SIRLOIN STEAK (this recipe's secret)	2 cubes butter (not margarine)
Mixture of flour, salt, pepper & garlic powder	1/2 C olive oil
3 large white onions, minced	8 cloves fresh garlic, chopped
1/2 bunch celery, chopped	1 TBS salt
1 TBS KITCHEN BOUQUET (another of this recipe's secrets)	
6 C stewed tomatoes	1 TBS black pepper
1 TBS chili powder	2 tsp cumin seed
1/2 small can minced green chili peppers	1 TBS Hungarian paprika
1/2 tsp WORCESTERSHIRE SAUCE (another of this recipe's secrets)	3 dashes Tabasco sauce
2 TBS cooking Sherry	1 TBS red wine vinegar
1 medium can tomato <u>paste</u> (not sauce)	
1/2 tsp ground CLOVES (another of this recipe's secrets)	
1 square BAKING CHOCOLATE ( <u>OR</u> 1 TBS HERSHEY CHOCOLATE SYRUP - another secret)	
1 C BRANDY (another of this recipe's secrets)	1 lb Jack cheese, grated
1 large can chili beans (optional)	

### DIRECTIONS:

Trim meat - cut into small pieces - coat with flour mixture & sauté in 1 cube butter + olive oil in large pot - set aside. Sauté onions, peppers, garlic & celery in 1 cube butter - add to meat - then add KITCHEN BOUQUET, salt, stewed tomatoes, pepper, cumin, chili powder, paprika, GREEN CHILIS, Tobasco sauce, cooking Sherry, WORCESTERSHIRE SAUCE, red wine vinegar, tomato paste, ground CLOVES & BAKING CHOCOLATE. Cook on medium heat 15 minutes, stirring often.

Add 1 C BRANDY & simmer 3 hours, stirring occasionally - If heat seems too high, cook over lower temperature. About 15 minutes before ready to serve, taste & add more salt & chili powder, if needed. Also, if needed, add 1/2 C BRANDY. Continue cooking on low 15 minutes. Add 1 lb grated Jack cheese. Serve very hot, offering *optional condiments* such as chopped white onion, grated sharp cheddar cheese, saltines & minced green chili peppers. If you prefer beans in your chili, add 1 large can chili beans *after* onion & meat mixture.