

Dave's Four-Bite Chili

Brown the following in a skillet and then pour all of it (do not drain the fat) into a large kettle

2 ½	lbs	Ground Beef (course ground)
3	tbl*	Lemon Pepper
1	tbl*	Garlic Powder

Add the following to the above mixture in the kettle over low heat, mix thoroughly, cover and let simmer.

3	7 ¾ oz cans	Mexican Style Hot Tomato Sauce	(Brand: El Pato)
2	29 oz cans - drained	Mexican Style Pinto Beans	(Brand: El Mexicano)
2	15.5 oz cans – drained	Dark Red Kidney Beans	
2	28 oz cans	Crushed Tomatoes	
2	15.25 oz cans – drained	Whole Kernel Corn (low sodium)	
2	4 oz cans	Peeled and Chopped Green Chiles	(Brand: Hatch)
1	16 oz jar	Hot Green Chile Sauce	(Brand: El Pinto)
5	tbl*	Chili Powder	
1	tbl*	Cayenne powder	
1	tbl*	Crushed Red Pepper	
4	tbl	Yucatan Sunshine Sauce	(Brand: Luzianne “Try Me”)
3	tbl	Yellow Mustard (French’s or similar)	
2	tbl*	Dark Brown Sugar	

This can be prepared the night before and allowed to simmer covered over low heat all night until served the following day. This recipe will make approximately 2 gallons of chili.

When you taste the chili you will find that the heat slowly builds with each of the first four bites and then remains constant without getting any spicier. By the fourth bite there will be a warm tingle at the back of your mouth and a slight burning around the outer edges of your lips. Unlike lots of other hot foods your tongue should not really be feeling any heat so that you are able to taste the full flavor of this chili.

* The “tablespoon” quantities in the recipe for the dry ingredients are each actually small “cupped” palmfuls.

Dave Riddle



Note: Add additional vegetables: like onions, peppers, sausage, tomatoes, etc. to suit your own taste

For Less heat: Substitute Tiger Sauce also from Luzianne “Try Me” and use the “Mild” version of El Pinto’s Green Chili Sauce