

Tried and True
Recipes from the Fine Folks at:
Smoking Meat Forums

<http://www.smokingmeatforums.com/>

<http://www.deejayssmokepit.net/>

Tommy C Regular Know-it-All - Wisconsin
OTBS Member

Tommy's World Class Chili

9-10 #sirloin steak (yes sirloin steak....trust me 😊)

3# thick cut bacon

3# pork sausage

3 large Vidalia onions

6 green onions stalks included

6 green bell peppers

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3 red bell peppers
1 yellow bell pepper
15 garlic cloves crushed
12 stalks celery diced
3/4 cup oil
6-8 jalapeno peppers or variety of your choice 😊
6# tomato sauce
6# stewed tomato
3-5 packs of chili seasoning-I prefer caroll shelby's
1-2 boxes of fresh mushrooms- sliced
15 Tbs chili powder
6 tsp crushed cumin

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3 tsp tabasco
2 tsp worcestershire
2 tsp cayenne pepper
2 tsp oregano
2 cups beef stock

Marinate the steak in worcestershire for about an hour and throw on the grill till medium rare.

Cut bacon to 1 inch and fry till ALMOST crisp. Drain and keep the grease.

Fry pork sausage and drain grease.

Dice vadalia, green onion, and all peppers. Slice

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mushrooms, and mash garlic. Dice celery. Sauté these items in the oil in batches so you get good caramelization. (if you do too much at once, it stews)

Cut the steak into chunks and combine all meats, all veggies, all tomatoes and sauce into pot. (throw all of that bacon grease in there too! 😊 again....trust me PORK FAT RULES)

Add all spices, beef stock, Worcestershire and cover over medium heat for about 3 hrs stirring frequently.

I then like to turn it off to cool and refrigerate overnight and reheat the next day! Always better the next day 😊

Now if you like beans... go ahead and throw as much as

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you like!

Makes 3 Gallons

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