

TEXAS STYLE CHILI

12 Servings

3-1/2 pounds Jungle Jim's Homemade Mexican Chorizo

1/4 cup Salad Oil

2 cups Chopped Onion

3 medium Green Peppers-diced

2-8 oz. cans Tomatoes

4 Garlic Cloves

1-2 oz. can Tomato Paste

1/3 cup Chili Powder

1/4 Cup Sugar

2 tablespoons Salt

2 teaspoons Oregano

3/4 teaspoon Pepper

1/2 cup Cheese for Garnish

(Monteray Jack cheese for garnish.)

Brown meat in oil in Dutch oven, remove to bowl and set aside. Reserve 1/2 cup onions-cover-set aside. Add remaining onions, peppers, and garlic to drippings in pan over medium heat. Cook 10 minutes stirring occasionally. Add more oil if necessary. Return meat to pan, add tomatoes and their liquid and remaining ingredients, except cheese and onions. Heat to boiling. Reduce heat to low, cover and simmer 1-1/2 hours or until meat is fork tender, stirring occasionally. Spoon chili into large bowl, sprinkle cheese on top for garnish. Pass reserved onion to sprinkle over each serving.