

Chili

line	#	qty	units	ingredients	notes
	1	2	#	meat	cow, chicken, deer, pig, even juicing refuse
	2	28	oz	crushed tomatoes (maybe a little more)	or diced as desired for texture (this contributes to wetness & sweetness)
	3	5	TBLS	Billy Goat Mountain Chili	consider the balance of spice with the tomato sauce
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- 1 Add the spice AFTER everything else (onion, green peppers, garlic, mushrooms, rice, corn, etc) you want in your chili.
- 1 Using a large diameter skillet & pot (10"-12"), cook meat thoroughly. Drain grease if needed (or desired).(I add most or all of it in the chili)
- 2 Rocky's secret – put the cooked meat in your food processor (as will properly fit) & grind meat smaller (like enchiladas) – about 1 second.
- 3 Have a large pot, already containing some simmering tomato sauce (crushed tomatoes). I use lowest possible heat setting and
- 4 I also raise pot using bricks.
- 5 Dump beef into large pot.
- 6 Stir in completely additional desired ingredients like onion, green peppers, garlic, beans.
- 7 Everything affects taste, therefore add spice as last thing. START by adding approximately 2 TBLS spice per 1 lb beef - stir thoroughly.
- 8 Taste and add by a tsp or so, stir thoroughly and taste again. Repeat as needed till it just becomes right - when you hit the SWEET spot -
- 9 literally. Too much can make it bitter. This could get close to 3 TBLS per # of meat.
- 10 Let simmer (#3 above) a while on lowest heat possible (the longer the better – at least a couple hours). Stir occasionally.
- 11 Chili is best after it sits a day or so, even in the fridge or freezer.
- 12 you may want (or need) to tweak the recipe with a pinch or dash of salt. Adjust for taste.

Contributed by ... Rocky

2# meat for maybe 4-8 servings

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