

Bob's 2002 Chili Recipe

- 1½ lb - Top sirloin
- 1 lb - Ground pork

- 1½ Small Brown Onion (1/2" pieces)
- 1 Green Bell Pepper (1/2" pieces)
- 1 Yellow Bell Pepper (1/2" pieces)
- 5 Garlic Cloves (crushed)

- 1 Kidney Beans - 15 oz can
- 1 Chili Beans - 15 oz can
- 1 Stewed Tomatoes - 15 oz can

- 1½ Tbl Dark Chili Powder
- 1 Tsp Salt
- 1 Tsp Ground Pepper
- 1 Tsp Dave's Ultimate Insanity Sauce

Tenderized top sirloin with a fork (both sides), then cut into 1/2" cubes.

In a large pot add 4-5 tablespoons of olive oil (or Crisco), then brown the ground pork and the top sirloin for approximately 10 minutes.

Add salt, pepper, chili powder, garlic, bell peppers and onions (in that order) while stirring continuously over medium-low heat for 5 minutes.

Add beans, tomatoes and Dave's Insanity Sauce. Bring to low boil then simmer for 50 minutes (stir every 5 minutes). Let cool and refrigerate for at least 24 hours. Reheat and serve.

Makes approximately 1/2 gallon

