



# CHILI: THE JOSEPH WAY

YOU'LL NEVER MAKE CHILI ANY OTHER WAY!

- 3 slices bacon chopped 1"
- 1 med. onion, yellow or white
- ½ lb. ground beef
- ½ lb. ground pork
- 1 lb. outside skirt steak chopped for desired chunkiness
- 1 jalapeno, seeded and diced
- 3 cloves garlic, minced
- 3 T. chili powder
- 2 T. cumin
- 2 T. paprika
- 1 ½ t. salt (a lot of salt comes from the chicken stock as well)
- ½ t. cayenne pepper
- 1 (28 oz.) can fire roasted diced tomatoes w/ garlic or the equivalent
- 1 large fresh tomato diced
- 2 c. chicken broth
- 2 (15 oz.) dark kidney beans, drained and rinsed

## Optional Toppings

- sour cream, scallions/green onions, shredded cheddar, pasta, Fritos, diced jalapenos, oyster crackers, etc.

- 1** In a large stock pot, cook bacon pieces until firm (not crisp). Remove bacon but leave grease. Do not use more bacon than recommended, it will overpower.
- 2** Saute onion, jalapeno, and garlic (the garlic for a min.) in bacon grease until golden.
- 3** Brown the skirt steak chunks with a quick sear in a separate pan using a little olive oil.
- 4** Bump the Skirt to the stock pot and cook in the skillet, beef, pork, garlic, chili pepper, cumin, paprika, salt, and cayenne. Cook until not pink. Move to Stock Pot.
- 5** Stir in chicken stock, diced tomato, can(s) diced tomatoes, and kidney beans. Bring to a boil.
- 6** Reduce heat and simmer for 3 hrs or until desired thickness obtained.
- 7** Ladle chili into bowls and add toppings.