

## REVENGE CHILI

3 12-oz. cans of beer  
2-1/2 c. water  
1/2 c. + 3 T. chili powder  
1/4 c. ground cumin  
2 T. paprika  
4 t. beef bouillon  
1 T. dried oregano  
4 lbs. coarse ground chuck  
3-1/2 lb. boneless beef chuck  
2 lbs. pork sirloin

1 T. cooking oil  
4 medium chopped onions  
3 anaheim chili peppers  
10 minced garlic cloves  
8 oz. tomato sauce  
2 T. ground coriander  
2 T. green chili sauce  
1 T. mole poblano  
1 T. sugar

2 T lime juice Cube meats. Seed and chop chilies. Combine first 7 ingredients in Dutch oven and bring to boiling. Brown meats in small batches in skillet. Add meats, 1/2 t. salt, 1/2 t. pepper to Dutch oven. Cook onions, peppers, and garlic in oil until tender and add. Add remaining ingredients except lime juice. Bring to boil, reduce heat, cover and simmer 2 hours. Stir in lime juice and top with Monterey jack cheese. Recipes says serves 8 to 10, probably more like 15 to 20.

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