

RAFTER L Chili

4 lb coarse ground beef
1 lb suet (beef strips), cut into 1/2" chunks
5 Tbsp ground chili powder
1 tsp cumin
1/2 tsp oregano
3/4 cup chopped onion
2-3 garlic cloves, finely chopped
1 tomato, finely chopped
salt to taste

In a large cast-iron pot, fry suet until approximately 3-4 tablespoons of fat is in bottom. Crumble the beef into the hot suet and stir until meat has changed color, do not brown meat.

Add chili powder to meat and stir, allowing to simmer slowly a few minutes. Add garlic, onion, tomato, cumin, oregano and salt. If necessary, add small amount of very hot water from time to time to keep from drying up. Chili will be thick. Do not cover pot. Simmer for about 2 1/2 hours, stirring and adding water as necessary. Serve.