
Chili

From the Kitchen of Brett Broussard

1 1/2 pounds tri-tip or ground meat
1 pound thick ground chuck
1/2 pound Jimmy Dean pork sausage
1 large onion
8 ounces Tomato Sauce (El Pato)
5 ounces spicy V-8® vegetable juice
1 Can Mild green chilis
3 cups beef broth

SPICE ONE

1 tablespoon onion powder
2 teaspoons garlic powder
1 teaspoon chicken base
1 tablespoon Sweet Paprika
1 tablespoon Mexene Chili powder
1/8 teaspoon cayenne
1/4 teaspoon black pepper
1 teaspoon salt

1 package Goya spice

SPICE TWO

1 tablespoon Mexene Chili Powder
1 tablespoon Gebhart's Mild Chili powder (Hatch)
2 tablespoons Light Chili powder (Cowtown)
1/2 teaspoon salt
1 tablespoon cumin
1/4 teaspoon white pepper

SPICE THREE

1 teaspoon onion powder
1 teaspoon salt
1/4 teaspoon cayenne
3/4 tablespoon Light chili powder (El Guapo)
1 tablespoon cumin

Brown meat and drain the grease. Slowly boil meat in beef broth, tomato sauce, and V-8. Add SPICE ONE and simmer for 1 hour and 45 minutes. Add SPICE TWO and simmer for 45 minutes. Add SPICE THREE and simmer for an additional 20 minutes. In the last 5 minutes adjust seasoning to taste. .