



WhipAss Chili

This recipe comes to us shortly after we started offering Texas WhipAss. The original recipe called for a 15oz kidney beans (which, to a Texan, is an abomination)

Beans were removed from this recipe because they tainted the meat flavor.

By David RC - Tulsa OK.

Before you begin this, be warned that this recipe is very very very hot.

INGREDIENTS:

3 pounds shredded sirloin (Not chopped or ground)
1-1/4 teaspoons unsalted butter
2-1/2 large white onions, finely minced
2 Red Bell Peppers, seeded and diced
4-jalapenos minced
3-3/4 (15 ounce) cans stewed whole tomatoes
1 tablespoon and 3/4 teaspoon chili powder
2-1/2 teaspoons sea salt
3/4 teaspoon garlic salt
5 gloves of garlic
4 green onions, finely cut
2 tablespoons of Texas WhipAss

Method:

1. In a large pot, cook the meat over medium heat until evenly browned.
2. Drain off grease, and set aside.
3. Melt butter in a skillet over medium heat.
4. Sauté the onions, garlic, red pepper and jalapeños until onions are translucent.
5. Remove from heat.
6. Transfer the onion mixture to the pot with the beef, and set the heat to medium.
7. Tomato sauce to the beef mixture, and season with chili powder, salt, garlic salt and WhipAss.
8. Bring to a simmer, and adjust seasonings to taste if necessary.
9. Cover, reduce heat to low, and simmer for 1 hour, stirring occasionally.

Kitchen Notes:

Watch the salt with this recipe. The capsaicinoids in the WhipAss chemically bind to salt. Suggest using garlic powder vice garlic salt. For best results, add 1/2 of the WhipAss while the meat is cooking and the other half on Step 9.

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