

## **Bob Plager's Pools Brew Red Chili**

(from the internet)

2 pounds chuck roast or tri-tip roast, trimmed of fat and gristle and cut into small cubes  
Vegetable shortening, such as Crisco, for browning meat  
1 14-ounce can beef broth  
1 14-ounce can chicken broth  
1 8-ounce can tomato sauce  
2 pitted dry-pack prunes  
Water as required

Spice mix #1:

1 tablespoon paprika  
1 teaspoon onion powder  
1 teaspoon garlic powder  
2 teaspoons beef boullion powder  
1 teaspoon chicken boullion powder  
½ teaspoon salt  
1 tablespoon chili powder

Spice mix #2:

2 teaspoons cumin  
½ teaspoon garlic powder  
½ teaspoon onion powder  
½ teaspoon black pepper  
½ teaspoon salt  
4 tablespoons chili powder

Spice mix #3:

1 tablespoon chili powder  
1 teaspoon cumin  
Salt and/or Tabasco to taste

In a heavy medium-sized pot, brown the meat in a small amount of vegetable shortening over high heat. Drain off excess shortening. Add beef broth, chicken broth, tomato sauce, prunes, and spice mixture #1. Bring to a boil, lower heat, cover the pot, and cook approximately 2 hours. Remove prunes. Add water if necessary. Cook mixture longer if meat is not yet tender. Thirty minutes before serving, add spice mixture #2 and cook over low heat. Fifteen minutes before serving, add spice mixture #3 and continue cooking over low heat. Add salt and Tabasco to taste and serve hot. Yield: 4 Texas-sized servings.

Ted's notes:

1. The chili powder you use is very important, and can be varied endlessly: texas, new mexico, or california; hot, medium, or mild; with or without a small amount of ground chiltepinos; etc. I use Tampico New Mexico Chili Powder.
2. The original recipe called for beef and chicken granules in Spice Mix #1. I used boullion powder. Maybe it's the same thing.
3. Substitute elk or deer for the beef. May have to cook longer, adding more water, to be tender.