

Red Moose Chili: The Recipe Unveiled!

Ingredients:

3 Lbs. Ground pork (or chicken for you Kosher Cowboys)
3 Lbs. Ground Sirloin (Or Moose, Deer, Elk, Buffalo, or Red meat of choice)
24 Oz. Hunt's Tomato Paste Basil, Garlic and Oregano
56 Oz. Tomato Sauce
56 Oz. of Corona (Modelo, Dos Equis, and Rolling Rock are good choices as well)
4 Tbsp. Dried Oregano
2 Medium Yellow Onions
1 ½ Cups of Chili Powder
1/4 Cup of cumin
2 Tbsp. Paprika
3 Tbsp. Dried Onion Flakes
1 Tsp. Ground Red Pepper
1Tsp. Minced Garlic
6 Tbsp. Massa Harina Flour (found in the ethnic section of your supermarket)
¼ Tsp. Tabasco Sauce
3 Medium Chipotle peppers roughly minced
3 Tbsp. Coarse Kosher Salt
¾ Cups Warm Water
1 12 Oz. Can Red Kidney Beans
1 12 Oz. Can of Black Beans
1 8 Oz. Can of Rotel Tomatoes with Green Chilies

Procedure:

In a large stock pot, brown the pork and sirloin.
Remove meat with a perforated spoon and set aside.
Heat drippings until all water is evaporated.
Drain all but ¼ cup of fat from pot and add finely minced onions and garlic.
Add 1 Tbsp. Kosher salt and stir until golden brown and fragrant.
Mix warm water and Massa into a thin slurry.
Drain and Rinse beans to remove fluids
Add ALL ingredients EXCEPT the Massa slurry.
Simmer on Medium low heat for 45 minutes stirring periodically.
Add Massa slurry and stir well. Simmer on low heat for 45 minutes.
Serve with crackers, tortilla chips, sour cream, chives, or cheese!