

Beefy Chili and Rice Hawaiian Style

Luanu Party Shop

Ingredients:

- 1 lb ground beef
- 1 lb italian sausage (or a tube of Jimmy Dean Sage pork sausage)
- 1 can (7oz) diced green chilis
- 1 large onion, chopped or diced (Maui no ka oi!)
- 1 large bell pepper, chopped or diced
- 1-2 cloves garlic, pressed, diced, chopped, whatever Beatriz Gonzalez-Yanes)!
- 2 pkgs chili mix (Lawrys, etc)
{or to make your own, use the following spices:
chili powder, cayenne, cumin, paprika, salt,
pepper, sage & basil. I can't tell you
proportions, 'cause I just shake out spice until
it 'tastes right'}
- 1 can (32 oz?) crushed or whole tomatoes
- 1 can (16 oz) kidney beans\
- 1 can (16 oz) white beans --don't drain out the 'juice'!
- 1 can (16 oz) black beans /

Directions

Get a big pot (dutch oven should be right size).

Brown beef & sausage (do the pork first!). After it's all browned, add the chili mix/spices (for extra-hot, add more cayenne & a few dashes of tabasco sauce). Use butter or margarine for browning, NOT OIL!

In separate pan, saute green chilis, onion, bell pepper & garlic in butter or margarine. (do the bell peppers first for about 3 mins) Add sauteed stuff to the pot with the meat. Add the rest of the ingredients (don't drain out the beans!). Simmer for 3-4 hours, uncovered, stirring occasionally. If the chili is too 'wet', add masa flour or some cornstarch to thicken it up.

Make da rice (you know how!) Put da chili on top da rice & eat 'em up!

PS: Beer *in* the chili is optional.B3 Beer *with* the chili is required.