

Porter Superbowl

Chile

Excellent Chile for Frito Pies, Hot Dogs, Fries, etc. Should be made a day ahead and re-heated the day of. Spices blend better after setting a day.

INGREDIENTS

- 2 pounds 80/20 Hamburger (in rolls).....
- 1 cup White Onion, chopped (1 Onion).....
- 4 cloves of Garlic (Minced or Pressed).....
- 1 (14.5 ounce) cans of Diced Tomatoes (Drained).....
- 2 tablespoons of Dark Chili Powder.....
- 1 tablespoon Kosher Salt.....
- ½ tablespoon of Ground Black Pepper.....
- 2 tablespoons of Hungarian Sweet Paprika.....
- 1 tablespoon ground Cumin.....
- ½ tablespoon Ground Ancho Chile Pepper.....
- 2 tablespoons Sugar.....

OR FIREHOUSE CHILE add

- 1 teaspoon Dried Pepper Flakes.....

PREPARATION

Combine all ingredients into pan and place on stove over low heat.

Mix with large spoon every 15 minutes for 1st hour, every 20 minutes 2nd and 3rd hour.
Cook 3 hours total.

SERVES: 4.