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# Dragon's **Breath** Ugly **Chili** Recipe



Into an 8 quart stock pot:

1. Add 2 tablespoons of oil
2. Add 6 pounds of ugly steak (available at Dickman's Meat & Deli) cut into bite size pieces
3. Brown meat and remove from pot
4. Add 3 tablespoons of butter to bottom of pot
5. Add 2 large onions diced into small pieces
6. Cook onion until soft
7. Add 9 cloves of garlic diced into small pieces
8. Add 2 ½ cans of green chilies diced
9. Add 4 15 oz. cans of chicken stock
10. Add 4 15 oz. cans of fire roasted diced tomato
11. Add 1 cup of beer
12. Add 4 tablespoons of chili powder
13. Add 1 ½ teaspoons of sea salt
14. Add ¾ teaspoon of ground cumin
15. Add 1 ¼ teaspoons of cayenne pepper
16. Add 3-6 shakes of red pepper flakes
17. Add ground pepper to taste
18. Simmer for 2 hours on low heat.
19. Add corn meal a teaspoon at a time to thicken as you like



Serve over Jasmine sticky rice and enjoy.

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