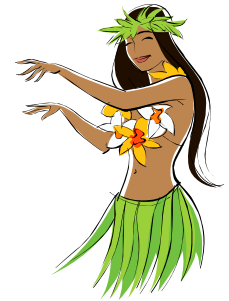


Val's Hawaiian: **Island Fire Lava Flow Chili**

In a 16 quart stock pot:

1. Add 5 large bell peppers cut into bite size pieces
2. Add 2 entire heads (golf ball size) of garlic. Diced into small pieces
3. Add 1 large carrot diced into small pieces
4. Add 4 tablespoons of shredded ginger root
5. Add 6 medium sweet onions diced into uniform pieces
6. Add 6 stocks of celery diced into uniform pieces
7. Add 1 cup of olive oil (bring to heat)
8. Cook these items until soft, stirring continually
9. Add 2 bottles of Kona Brewing Company beer from the Big Island. Long Board Lager or Fire Rock Ale would be fine.
10. Add ¼ cup of soy sauce
11. Add two 15 ounce cans of tomato sauce
12. Add one 14.5 ounce can of whole peeled tomatoes
13. Add one 28 ounce can of stewed, chopped tomatoes
14. Add three 6 ounce cans of tomato paste
15. Add one cup of honey
16. Add 5 lbs. of chicken breast cut into bite size chunks
17. Add 1 ½ lbs. of Hot Portuguese sausage cut into bite size chunks
18. Add four 20 ounce cans of diced pineapple with the juice
19. Stir mixture well, cook for a while and then taste when chicken is cooked
20. Begin adding seasonings; add slowly and taste as you go
21. Add 1 tablespoon of Alaea Hawaiian sea salt from Kauai
22. Add 3 tablespoons of dried oregano leaves
23. Add 1 tablespoon of dried thyme leaves
24. Add one 3 ounce bottle of Gerhart's chili powder
25. Add 2 teaspoons of cayenne pepper (Add as you like, this is the heat)
26. Add 2 tablespoons of ground cumin
27. Add 6 whole bay leaves (fish these out as you serve)
28. Add water, if too thick
29. Add yellow corn meal to thicken (if necessary) a tablespoon at a time
30. Simmer on low heat for 2 ½ hours, stirring frequently so the chili does not burn to the bottom of the pot



Serve over Jasmine sticky rice

Aloha and mahalo for trying this Pacific rim non-traditional chili!

