

March Madness Chili Cook-off Winner

1st Place with her Outhouse Chili Recipe Gail has created a great dish – although we didn't have the "outhouse" to prepare it in cooking it on the stove came out just fine!

Outhouse Chili

Ingredients:

Brown one med onion with 2 tsp garlic in olive oil

Add 1 1/2 lbs ground meat

Brown the meat then add:

2 Tsp beef bouillon

1 Tsp chicken bouillon

1 Tbsp cumin

1/4 Tsp oregano

2 Tbsp chili powder

2 Tbsp paprika

Salt to taste

1 bottle of dark beer

1 Tsp corn starch

1-16oz can tomato sauce

2 Tsp brown sugar (adjust)

1 or 2 bay leaves (optional)

Tabasco (optional)

Add as much water to this mixture as you think it needs for the right consistency by using the tomato sauce can to measure.

Directions:

We built an outhouse to cook it in. The "Hole" was where the cooker sat; actually you could barely see the cooker above the "hole". After a few beers, some of which was home brew, someone went to the grocery store and bought some link sausage, (see where I am going with this?). We cut it into about three inch links and put it in the chili SO...when you open the outhouse door...look into the cooker... I know...it was the beer. We let this cook for a couple of hours until all the flavors came together and the beer was nearly gone.

We later sold the outhouse to a guy who used it for a deer stand!!

Side dishes: one large bottle of Maalox or Tums.

