TOMORROW'S CHILI

INGREDIENTS

8 oz dried pinto beans

2 (28 oz) cans whole tomatoes, undrained and chopped

5 large onions, chopped

4 large green peppers, chopped

2 cloves garlic, minced

½ cup chopped parsley

½ cup melted butter + 1½ Tbsp vegetable oil

2½ lbs ground venison + 1 lb lean ground pork (or 3½ lbs ground beef)

½ cup chili powder

2 Tbsp salt, 1½ tsp pepper, 1½ tsp MSG

METHOD

1. Soak the beans overnight in a 6-qt Dutch oven, covered by 2 inches of water; drain and rinse.
2. Cook the beans in water about 1 hour, until tender. Add tomatoes; simmer 5 minutes.
3. Add onions and peppers; cook 10 minutes, stirring often. Stir in garlic and parsley.
4. Brown the meat in the butter and oil, crumbling as it cooks; add to the pot.
5. Stir in the seasonings. Simmer covered 1 hour, then uncovered 30 minutes more.

Serves 12

AT THE TABLE A Cabernet

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