

Chili Jeffy



Ingredients:

2 lbs. good marbled sirloin (Painted Hills Natural Beef)
24oz tomato sauce
1 whole white onion
1 cup chopped roasted garlic
12oz of corn, preferably the big nibbles
8 oz. sliced mushrooms
1 large red pepper
1 large green pepper
1 large yellow pepper
Salt
Pepper
Chili powder
A large pile of flour tortillas

Directions:

Take your best knife, the one grandma hasn't tried to open the tuna fish can with, and cut the sirloin into small chunks. You know the ones that will fit on your fork or a spoon. Leave a little fat on them for flavoring when they're in the pot. Brown the meat in a large heavy-duty kettle or roasting dish, add part of the garlic, salt and pepper when cooking your cow. After old Bessie is the shade of a molasses cookie add the tomato sauce, the corn and the mushrooms.

Cover kettle with lid, and continue to cook this on a medium heat while you're cutting up the peppers. Add the peppers, minus the seeds and stems, to your mixture along with some salt and pepper. You may wish to add other favorite spices if you have something that really turns your crank. Let this cook for about 30 minutes while still on a medium heat.

Now it's crying time again. Grab that onion and chop it into little squares and make a pile of those squares so that you don't forget to put it into your mixture that you should be stirring every once in a while. After the 30 minutes on medium heat add the onions and the rest of the garlic. This is where I put in the chili powder. I use a mild to medium grade because most of the people around the ranch have lily lips. Reduce the heat to a simmer, and let your version of Chili Jeffy cook for another 1-2 hours while you go do something fun like ride your horse.

*Note: I recommend using Painted Hills Natural Beef for this recipe, I have found that it has the best flavor, with full marbling and the most tender, regardless of the cut.

* Also note that this is best cooked with a lid on it. This will help keep the moisture and the flavor in the mixture plus it helps tenderize the meat for those who have a tough time eating anything that requires a full set of choppers.

Serve with a large pile of warm flour tortillas.