



## How to Make Texas Chili (no beans)

### INGREDIENTS

Water	1 Qt + 1 C (40 oz)
Beef Base	2 oz. (or 8 Beef Bullion Cubes)
Tomato Paste	4 oz
Chili Spices ó to taste	
Vegetable Oil	1.5 oz
Hamburger	2 pounds
Yellow Onion, Diced	6 oz.
Garlic, Fresh Chopped	1 oz.
Jalapeno, Fine Chopped w/ no seeds	½ oz
Flour	6 oz
Diced Tomatoes	1 can, small

### STEPS

#### Step 1

- Add water, beef base, tomato paste and chili spices (to taste) to a large mixing bowl.
- Using a whisk, stir until well dissolved and set aside.

#### Step 2

- Pour vegetable oil into a large pot and heat on Medium High.
- Once oil is hot add hamburger meat to the pan.
- Cooke the hamburger meat until all is brown.
- Stir the meat often to keep the meat from sticking to the bottom or sides of the pot.
- Once meat is fully cooked strain off extra grease using a colander.
- Set meat aside for later use.

#### Step 3

- Using the same pot or a clean pot, add oil to the pan and heat with range set at medium high.
- Add onions, garlic and jalapeno to the pot
- Sautee until tender.
- Add flour and stir to incorporate with a cookø's spoon.

#### Step 4

- Add the mixture from step 1 to the pot
- Stir with a whisk until all product is incorporated
- Bring to a boil

- Lower heat to medium and add cooked chili meat
- Cook for approximately 30 minutes or until desired thickness is obtained.
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Step 5

- Mix in drained diced tomatoes and stir until evenly mixed.
- Bring chili back to a boil
- Lower to medium heat and cook until desired consistency is reached.
- Serve immediately.