Butterfield Stageline Chili

Description

This chili won a 1981 chili cook-off world championship, named after the famous Butterfield Stageline. Not a terribly hot chili, but full of great flavor. Of course, how can you go wrong making chili with beer and tequila.

Summary

Yield: 20
Prep Time: 3 hours
Category: Chili
Cuisine: American

Ingredients

- 10 lb lean beef brisket
- 2 lbs ground pork
- 4 medium onions, minced
- 1 1/2 cloves garlic, minced
- 1 lb whole tomatoes, diced
- 1 can whole green chiles (7 oz), minced
- 1 can tomato sauce (15 oz)
- 1/4 cup vegetable oil
- 3 oz chili powder
- 1 tbsp ground cumin
- 1 tsp salt
- 1 tsp oregano
- 1 tbsp dry mustard
- 2 beef bouillon cubes
- 1 can beer
- 1 oz tequila

Instructions

Cut the beef brisket into small 1/4 inch pieces. In a large 8 quart pot, brown the onions and beef in the cooking oil. Stir in the garlic, ground pork, chiles, cumin, oregano, salt, dry mustard, tomato sauce, tomatoes, tequila, beer, chili powder and bouillon cubes.

Bring to a full boil, then reduce heat and simmer 2 to 3 hours, stirring occasionally. Don't stir the last 30 minutes before serving.

Notes

See Butterfield Stage Line for some interesting history about the famous cross-country stage coach route.