

DAMN

Gray 2 pounds of cubed chuck tender beef (or chili grind).

Add:

1 14-1/2 oz. Can - Swanson's Beef Broth

1 8-oz. Can - Contadina Tomato Sauce

1 Cube - Beef Bouillon

1 Cube - Chicken Bouillon

Float 1 Jalapeno Pepper and 1 Serrano Pepper.

Bring to a boil and add:

2 tsp. - Onion Powder

1 tsp. - Garlic Powder

1 Tbls. - Regular Chili Powder

2 Tbls. - Hot Chili Powder

1/4 tsp. - Black Pepper

1 packet - Sazon Goya

Cut back heat and simmer for about an hour, then add:

1/2 tsp. - Mexican Oregano

1/2 tsp. - Onion Powder

1/2 tsp. - Garlic Powder

1 Tbls. - Regular Chili Powder

2 Tbls. - Hot Chili Powder

1/4 tsp. - Black Pepper

1/4 tsp. - Cayenne Pepper

1/2 packet - Sazon Goya

Simmer for approximately 30 minutes. Squeeze peppers and discard pulp.

Add:

1 Tbls. - Ground Cumin

1/4 tsp. - Cayenne Pepper

1/2 packet - Sazon Goya

Simmer for approximately 10 minutes. Taste and add salt and cayenne as needed.