



Olton Texas Chili with Beans

Original Recipe by Robert C.

'This is my father's recipe, he developed it as cook in a roadside diner in Denton, Texas. I pass this on to you - enjoy! The only thing I noticed that you cannot do with this recipe is change the brand name of chili powder; I know because I have tried at least 20 different brands and this is the only one that works! The same goes for the hot sauce.'

Ingredients:

- 1 ½ lbs Ground Beef (80/20)**
- 1 lb Dried Pinto or Red Beans (NO KIDNEY BEANS)**
- 1 24oz Can Crushed Tomatoes**
- 1 24oz Can Diced Tomatoes**
- 1 Large Yellow Onion - diced**
- 1 Large Green Bell Pepper - chopped**
- 12 oz Brewed Black Coffee (SECRET INGREDIENT)**
- 8 oz Tomato Paste**
- 8 oz Beef Broth**
- 8 oz Chicken Broth**
- 3 Tbs McCormick® Chili Powder**
- 1 Tbs Garlic Powder**
- 1 Tbs Paprika**
- ½ Tbs Kosher Salt - or to taste**
- 3 tsp Louisiana Brand Hot Sauce®**
- 2 tsp Cumin Powder**
- 1 tsp Onion Powder**
- 1 tsp Ground White Pepper**
- 1 tsp Cayenne Pepper**
- ½ tsp Dried Oregano**

Preparation:

- 1) Cook the beans according to package directions - Drain off liquid when finished and set aside
- 2) Place a large pot over medium heat - Add onion and bell pepper and sauté until just soft
- 3) Add ground beef and cook until almost completely browned - Just before meat is completely browned, reduce heat to medium-low and add chili powder, garlic powder, and onion powder and allow to cook for 5 minutes
- 4) Add salt, white pepper, cumin powder, cayenne pepper, and dried oregano - Continue to cook for 3 minutes - Add hot sauce, crushed tomatoes, and diced tomatoes - continue to cook for 5 minutes
- 5) Add beef and chicken broth as well as the paprika, cooked beans, and coffee - Bring to a simmer
- 6) Allow mixture to simmer for 30 minutes, stirring frequently (adjust heat as necessary to avoid scorching and sticking) - Adjust seasoning
- 7) Continue to simmer until liquid is reduced and chili is the consistency you like

Now comes the hard part:

- 8) Remove from heat and place in a sink full of ice to cool it down until at least room temperature- Once the chili is at or below room temperature, cover and transfer to refrigerator for a minimum 24 hours (This cooling and subsequent reheating helps meld the flavors and allows the acid in the tomatoes to tenderize the meat)
- 9) Reheat as needed to serve - Serve hot with cornbread, saltines, grated cheddar cheese, and sour cream