

## HOLLYWOOD BOB McARDLE'S TEXAS ROADKILL CHILI RECIPE

1. Don't be disappointed...there are **NO BEANS** in Texas Chili.
2. **ROADKILL** (squirrels, 'possum, skunk, raccoon, the neighbor's cat, etc.) are the preferred meat ingredients; marinate on asphalt at least 2 days (***depending on the UV index***). **IF UNAVAILABLE**, ground beef can be substituted as a last resort.

Roadkill: 6-8 pounds SEE ABOVE

1 Large Sweet Onion - diced

1 Large Red Pepper – diced

1 Large Green Pepper - diced

6 cloves of Garlic – minced

1 cup of Dark Beer – optional \*\*

3 #10 cans of Crushed Tomatoes – drained (save the liquid)

¼ cup Chili powder \*

½ cup Hungarian Sweet Paprika \*

2 tablespoons Ground Cumin\*

1 small can chopped Mild Green Chile Peppers – drained

1 tablespoon Cayene Pepper \*

Salt \*

½ cup Brown Sugar

### **\*ADD More to Taste**

Brown Roadkill in large skillet and drain grease (save some)

Add Roadkill to 8-10 qt. stockpot containing drained crushed tomatoes and chopped chili peppers. Sautee onion, red and green peppers and garlic in a small amt of roadkill grease. Pour into stockpot. Add **DARK BEER (\*\*Or Cook can consume while preparing the chili)**. Stir in Chili powder, Paprika, Cumin, Cayenne Pepper, and Brown Sugar and bring to a boil; reduce heat and simmer partial covered for 1 ½ - 2 hours. Salt to taste and add drained crushed tomato liquid if necessary.

Serve with Sour Cream or Grated Cheddar Cheese on top.....**ENJOY !!!**

