

ROY'S BEFORE AND AFTER BURNER

- 2 lbs. ground beef chuck
- 1 lb. bulk Italian Sausage
- 2 (15oz.) cans chili beans, drained
- 1 (15oz) can kidney beans, drained
- 1 (15oz.) can chili beans in spicy sauce
- 2 (28oz) cans diced tomatoes with juice
- 9 oz tomato paste
- 1 lg. yellow onion
- 3 stalks of celery chopped
- 1 green pepper, seeded and chopped
- 1 red pepper , seeded and chopped
- 1 TBS chopped bacon bits
- 4 tsp of paste type bouillon (or 4 cubes of dry)
- 1/2 cup of beer
- 1/4 cup of chili powder
- 1 TBS Worcestershire sauce
- 1 TBS minced garlic
- 1 TBS dried oregano
- 2 tsp ground cumin
- 2 tsp Tabasco
- 1 tsp dried basil
- 1 tsp salt (optional)
- 1 tsp black pepper
- 1 tsp paprika
- 1 tsp white sugar
- 2 TBS cornstarch

DIRECTIONS:

1. Heat a large stock pot over medium-high heat. Crumble the ground chuck and sausage into the hot pot. Cook until evenly browned. Drain off the excess grease by putting the meat into a colander and catch drippings in bowl. Drain well. Put the bowl of drained juice/fat into the freezer until it is firm. Remove fat and reserve the remaining liquid.
2. Pour in the chili beans, kidney beans, spicy chili beans, diced tomatoes, tomato paste, and reserved liquid. Add the onion, celery, green and red bell pepper, bacon bits, bouillon and beer. Season with chili powder, oregano, Tabasco, sugar, Worcestershire sauce, beer, garlic, Paprika and sugar. Stir to blend, then cover and simmer over low heat for at least two hours, stirring occasionally. Add the cornstarch shortly before you think the chili is done (too soon and the chili **may** stick to the bottom).
3. After two hours, taste and adjust salt, pepper and chili if necessary. The longer the chili simmers, the better it tastes. Preparing the day before is best, but don't put in the cornstarch until the day it's served.
4. If you like HEAT like we do, put in "Wickles" hot sub an sandwich relish to taste for a real zip. We use a lot !!!!!!! (like at least a cup full) You will truly get the before and after burner feel.....ENJOY .

