

# Dr. Bob Texas Chili

By: Dr. Robert Morey | December 20, 2007

<https://njiat.com/apologetics.html>

The secret is out! Here is the recipe for my world-famous Texas Chili.

Great for cold weather.

## Ingredients:

- Two *Six Gun Chili Mixin's* 4 OZ PKG (includes optional cayenne red pepper and massa flour packets)
- One large Sweet onion
- 2 lbs. ground beef
- Two 28 oz. cans of diced tomatoes, juice included.
- Two 28 oz. cans of Chili beans (Ralph's brand is good), juice included.
- Two 28 oz. cans of red kidney beans, drained.
- Two 14 oz. cans of black beans, drained.
- Two 14 oz. cans of diced tomatoes with jalapeno peppers, juice included.
- One small bag of frozen petite white corn.
- One small package of cayenne red pepper powder from Six Gun bag.
- One box of Velveeta cheese
- ½ stick of butter

Use a large enamel clad cast iron pot or a stainless steel pot with a thick bottom because you do not want to burn the chili. Stir the bottom of the pot frequently. Never cook on "high" but only on "medium" at the beginning and then, when all ingredients are in the pot, simmer on "low" for several hours.

Makes one Pot of Chili (Double or triple for larger amounts)

- 1. Dice one large Sweet onion into small pieces.
- 2. Sauté the diced onion in bacon drippings or vegetable oil until translucent.
- 3. Crumble 2 lbs. of ground beef into cooked onions.
- 4. Add both packages of chili seasoning from Six Gun Chili bag to meat.

- 5. Sauté until no longer pink but still tender.

Add the following to the cooked meat:

Two 28 oz. cans of diced tomatoes, juice included.

Two 28 oz. cans of Chili beans (Ralph's brand is good), juice included.

Two 28 oz. cans of red kidney beans, drained.

Two 14 oz. cans of black beans, drained.

Two 14 oz. cans of diced tomatoes with jalapeno peppers, juice included.

One small bag frozen petite white corn.

One small package of cayenne red pepper powder from Six Gun bag.

**Optional:** If you like diced green and red peppers or more jalapeno peppers in your chili, dice them, sauté them separately in a different pan, and then add them to pot. Add more beans or different beans if you like. Omit the corn if you do not like it.

Simmer for several hours, stirring every five to ten minutes to keep the chili from burning on the bottom. When is it ready? When a thin gravy develops.

Add masa flour to gravy until it is thick enough to you.

Taste the chili and add chili powder, onion powder, and Chinese chili oil until it tastes "right."

Take Velveeta cheese from one small box, tear into pieces, drop into chili, and stir it into chili.

Remember, the flavors take hours to bloom. Add a little amount of sugar if too bitter.

At end, add ½ stick of butter to smooth out flavors.

Add chili oil and chili powder until hot enough to you.

The flavors will mellow out by the next day. You will have to adjust the hotness before you serve it.