

MESOPOTAMIAN MAD DOG CHILI

3# TRIMMED BEEF CHUCK OR BRISKET (BUFFALO, WILD GOOSE OR DUCK BREAST IS BETTER, IF YOU HAVE IT), CHOPPED OR CUBED IN 1/2" CHUNKS.

1-1 1/2 # SUET

2 CUPS BEEF BROTH OR BOUILLON

2 CUPS WATER

3 LARGE ONIONS, DICED

4 CLOVES GARLIC, MINCED

1 CUP RED WINE OR PORT

1 1/2 TSP. OREGANO

1 LARGE CAN ITALIAN-STYLE PLUM TOMATOES

2 CANS TOMATO PASTE

2 OZ. RED CHILI POWDER

2 OZ. DARK CHILI POWDER

2 TBS. CUMIN

1 TSP. SUGAR

DASH OF RED PAPER FLAKES

SALT AND PEPPER TO TASTE

IN A HEAVY KETTLE OR DUTCH OVEN, BROWN CHOPPED MEAT IN SUET AND GARLIC. MEANWHILE, HEAT WINE OR PORT TO BOILING, ADD ONIONS, OREGANO, SALT AND PEPPER. COOK ONIONS UNTIL TENDER, SOFT AND GOLDEN; ADD TO BROWNED MEAT. STIR IN BEEF STOCK OR BOUILLON, TOMATOES, TOMATO PASTE AND A DASH OF CRUSHED RED PEPPER. SIMMER FOR 15 MIN. OR SO, STIRRING CONSTANTLY. ADD CHILI POWDERS AND CUMIN, STIR AGAIN, TURN OFF HEAT AND LET "SET" FOR 20 TO 30 MINUTES. BRING MIXTURE TO BOIL, LOWER HEAT AND SIMMER FOR 2 OR 3 HOURS, STIRRING OCCASIONALLY. TASTE AT THAT TIME AND MAKE ADJUSTMENTS ACCORDING TO TASTE WITH SALT, PEPPER AND/OR SUGAR. WHEN TASTE SUITS YOUR FANCY, REMOVE FROM FIRE AND LET "SET" FOR 15 MINUTES. THE LONGER IT "SETS" AT THIS POINT AND THE MORE TIMES YOU REHEAT IT, THE BETTER IT BECOMES. YOU CAN ADD BEANS IF YOU MUST, BUT THIS IS NOT AUTHENTIC AND IS USED ONLY AS AN EXTENDER. SERVE WITH COLD BEER AND HOT CORN BREAD.