

Bill's Chili

Bake at 350° till rare (20-45 minutes):

! **4 Pork Chops** - thin sliced, sprinkled with **Garlic Salt**

While chops are cooking, dice:

! **2 large Onions**

! **1 pound assorted Chilies** - 20 to 30

! **6 cloves Garlic**

Brown in 6 quart stock pot:

! **1½ pounds Ground Chuck**

Drain excess oil, add chilies and let cook some.

Trim and dice the pork chops and add to pot.

Add:

! **2 cans Pinto Beans**

! **2 cans Kidney Beans**

! **1 bottle Red Wine**

! **6 Tbsp Chili Powder**

! **4 Tbsp Ground Cumin**

! **1 Tbsp Ground Cinnamon**

! **1 tsp Cardamon**

! **½ tsp Cayenne Pepper**

! **2 Tbsp Tarragon**

! **4 Tbsp Sweet Basil**

Quantities shown for spices and herbs are just a guideline - experiment.

Cover and simmer for at least 2 hours.

Serve with **Grated Cheese** and **Sour Cream**.