

Teddi's Timebomb Chili

1½ Pounds pork, trimmed cubed
3½ pounds beef, trimmed, cubed
10½ oz. beef broth
10½ oz. chicken broth
12 oz. beer
¼ cup oil
12 cloves garlic, peeled, ends removed, minced, divided (I use pre-minced garlic)
1 large onion, peeled, and chopped
1 large green pepper, washed, cored, seeded, and chopped
1 large red pepper washed, cored, seeded and chopped
1 banana pepper washed, cored, seeded and chopped
3 - 14 ½ oz cans tomato sauce
½ cup chili powder
2 tsp. Salt
1 Tbs. Honey
1 Tbs. Molasses
1 tsp. ground oregano
½ tsp. ground anise seed
1½ Tbs. Ground cumin
1 Tbs. Paprika
½ tsp. Black pepper
¼ tsp. Cayenne pepper
1 Tbs. Tabasco pepper sauce

In a large soup pot, brown pork and beef over high heat. Drain. Add beef and chicken broth. Bring to a boil. Then reduce heat to simmer uncovered for a ½ hour. Add beer, and continue simmering for ½ hour. Meanwhile, heat oil in a large skillet with 8 cloves minced garlic. Add onion, green pepper, red pepper and banana pepper and sauté until soft. Add sautéed veggies to meat mixture along with tomato sauce, remaining 4 cloves of garlic, chili powder, salt, honey, molasses, oregano, anise, cumin, paprika, black pepper, cayenne, and Tabasco. Stir well, and bring to a boil. Reduce heat, and cook 1½ hours. Serves 6 to 8.