

# Chili De Habanero

*Peggy Ann Whitely - Hudson's Eastland*

*1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores*

## **Yield: 2 gallons**

*4 large Spanish onions,  
diced  
3 large cloves garlic,  
minced  
1/2 cup butter  
2 pounds round steak,  
diced  
2 pounds ground chuck  
1 pound ground beef  
1 pound ground pork  
3 stalks celery  
2 banana peppers  
1 cup juice from peppers  
1 can (46 ounce) tomato  
juice  
3 cans (15 ounce ea)  
stewed tomatoes  
2 teaspoons chopped fresh  
parsley  
1/2 cup chopped watercress  
(optional)  
1/2 cup chili sauce  
1 tablespoon instant beef  
bouillon (or three cubes)  
1 teaspoon black pepper  
1/2 teaspoon dry mustard  
2 3/4 blocks Godiva baking  
chocolate  
1 teaspoon salad herbs  
3 tablespoons  
Worcestershire sauce  
2 tablespoons meat  
tenderizer  
3 to 4 dashes Louisiana  
sauce  
4 dashes Mexican sauce or  
hot pepper sauce  
1/2 teaspoon dried basil  
leaves  
1/2 teaspoon ground red  
pepper  
3 teaspoons ground hot  
peppers (szechuan or  
Mandarin)  
2 small green peppers,  
diced  
1 envelope dry onion soup  
mix  
1 bay leaf*

In a skillet, saute' the onions and garlic in butter.

In a Dutch oven, brown the meats together. Add the onions and garlic and all remaining ingredients except the tequila. Heat the mixture to boiling. Reduce the heat and simmer for three hours.

Add half of the tequila during the second hour of cooking and the remainder during the last hour.

Per Serving (excluding unknown items): 8978 Calories; 623g Fat (66.1% calories from fat); 520g Protein; 197g Carbohydrate; Dietary Fiber; 2180mg Cholesterol; 4534mg Sodium. Exchanges: Grain(Starch); 70 Lean Meat; 1/2 Vegetable; 82 1/2 Fat; 1 Carbohydrates.

*9 tablespoons chili powder*  
*5 teaspoons cumin*  
*1 cup tequila*