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Willie P. Richardson Entertainment, Inc.

Willie P. Richardson's Family Recipe Real Texas Chili

Here's a little something I thought ya'll might enjoy. This was my grandfather's recipe when he operated cafes in Kilgore and San Augustine, Texas, during The Great Depression back in the 1930s. It's for real chili connoisseurs and it's pretty hot! A reduction in the amount of cayenne pepper and chili powder can make it more palatable for all of you "Non-Texans" and other sissies!

I hope that you like my Real Texas Chili!

- 5 Pounds coarse lean ground beef
- 6 Tablespoons melted beef suet (Just ask your butcher for some beef fat...It's free!)
If you can't get suet, just use vegetable oil
- 1 1/2 Tablespoons oregano powder (Preferable Mexican oregano)
- 1 1/2 Tablespoons ground comino (cumin) powder
- 1 1/2 Tablespoons garlic powder
- 12 Tablespoons pure chili powder. (I prefer pure ground New Mexico peppers. You can get these dried peppers in the produce section at most supermarkets. I remove the stems and seeds and grind them into a fine powder in a small electric coffee grinder) If you're too lazy and don't want to work that hard, just use any commercially-made chili powder. I like Mexene, Gebhardts, McCormick's, TexJoy and most other brands. They're all pretty good.
- 1 Teaspoon ground cayenne (red) pepper (More if you're a Texan!)
- 3 Teaspoons salt
- 2 Large chopped yellow onions
- 3 Tablespoons of flour or masa harina (Optional - To be mixed with hot water and added for thickening when the chili's almost done).

Melt beef fat, preferably in a cast iron pot. Remove solids after melting. If you don't have suet, use 6 table-
spoons vegetable oil. Sear meat until gray in color. Add chopped onions. Cover meat and onions with hot
water. Simmer on low temperature for 20 minutes. Add remaining ingredients and stir thoroughly. Simmer
for one or two hours, stirring frequently. To thicken, after cooking and while still hot, mix 3 tablespoons of
flour or masa harina with hot water and stir slowly into chili.

Note: Add water as needed while cooking. NO TOMATOES OR BEANS! THAT'S A HANGIN' OFFENSE IN TEXAS BECAUSE THAT AIN'T REAL TEXAS CHILI!

One more thing. I've found that this chili is actually better after it sits in your refrigerator in a plastic con-
tainer (not the iron pot!) overnight. This gives the spices time to really "permeate" (I'll bet you thought that I
didn't know big words like that!) the meat. Also, you can easily skim off the excess grease after the chili's
cold. The grease comes to the top and forms a "crust" at the top. Just use a spoon to remove the grease.
Of course, you might not be able to wait 'til the next day to enjoy it. I usually eat about half the pot while it's
cookin'!

Sho' is fine!!!