

ZEVON'S QUASI-BAD CHILE RECIPE

Ingredients

2 lbs. hamburger (a lb. or so of stewing beef (chunked) is optional)
2 - 8 oz. cans tomatoe sauce
2 - 16 oz. cans beans: pinto & kidney (2 pinto - 2 kidney) ^{MAC} + Cherico
garlic clove
1 onion
1 large tomatoe
1 ea. lemon & lime
Mesa flour
cumin powder
oregano
garlic salt
dried pepper pods
Suet (bacon fat)
Worcestershire
soy sauce
3 chiles: New Mexico or Cayenne
California
Pasilla (brown)
cheddar cheese
flour tortillas

Brown the meat and diced onion in oil, or bacon fat if possible.
Add some cumin, a pinch of oregano, garlic salt, a little Worcestershire, a little soy sauce, and a few minced garlic cloves initially.
Drain most water & fat.
Add meat & onion ect. to the tomato sauce and one tomatoe (cut up) in the chile pot (preferably cast iron Dutch oven type)
Put in 2 teaspoons each of the 3 powders for a frame of reference.
New Mexico chili increases the heat, as Cayenne pepper does (good).
Increase powders if you wish, to taste.
Put in plenty of cumin and keep putting it in. Believe it.
Put in a bit of lemon juice and lime juice, and maybe more garlic.
Put in about 4 to 6 pepper pods, but remember not to eat 'em.
Add some water when it gets too thick or threatens to burn.
Wait at least 15 minutes after bringing to boil, simmer with lid on (check for scorching)
Add the beans. Mix a tablespoon or a little more flour to a waterpaste and add to the pot. (thickener)
You'll probably be adding New Mexico chile and cumin to bring it all up to snuff.
Keep the lid on and simmer over low heat till you're ready to eat. (Simmering with the lid off will thicken the brew if you inadvertently add too much water).
Chopped raw onion and shredded cheddar cheese (mild) are optional
Serve with flour tortillas. (They're best heated on the flame).