



A Recipe from Old Smokey Products Company

www.oldsmokey.com

PO Box 4

Houston TX 77001

713 227 5248

RECIPES // Real Texas Chili

Recipe for the Old Smokey Electric Smoker

Ingredients

- 3 lbs heavy beef stew meat or chuck roast cut in 1" cubes.
- 1 lb pork sausage
- 1 t onion salt
- 1 t garlic salt
- 2 t salt
- 1 1/2 t black pepper
- 1/2 t oregano
- 8 cups hot water
- 3 T white vinegar
- 5 T chili powder
- 4 cubes beef bouillon
- 1 jalapeno pepper, chopped
- 2 T masa harina
- 1/2 t cumin

Directions

You'll notice that this authentic Texas recipe for chili calls for no onions, no tomatoes and no beans. The two key ingredients in this recipe are vinegar and masa harina (Mexican cornmeal). The vinegar adds the necessary acidity so tomatoes are unnecessary. Pork sausage is necessary for the rich flavor.

Brown sausage in iron skillet first and then place in a stock pot which will fit in the Old Smokey Electric Smoker. Then brown beef chunks in the sausage fat. Drain beef well and place in stock pot along with all other ingredients except Masa Harina. Approximately 1 hour before chili is ready, mix Masa Harina in a cup of hot water and pour into chili while stirring. Place lid back on Old Smokey Electric Smoker and complete cooking. Total cooking time is about 6 hours, or until beef chunks are falling part. Use 2 or 3 handfuls mesquite chips on wood tray with no moisture in the drip pan. If chili cooks down too much, add hot water in small amounts as necessary. This would be a good chance to sneak a taste and correct seasoning. When chili is cooked, skim off grease. This makes enough for 6 - 8 chili eaters.