

# RED HOT PEPPER CHILI SAUCE, CON CARNE.

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Preparation Time; 45 Minutes

Cooking Time; 90 Minutes.

This is a big recipe but it is easy to Freeze. This recipe will yield about 27 cups.  
(See Photo on Page 2)

## Step # 1 - DRY SPICES MIX Preparation.

- 2 Tea Spoon of Black Pepper
- 1 Tea Spoon of Lemon Pepper.
- 2 Tea Spoon of Paprika
- 5 Tea Spoon of Ground Cumin.
- 4 Tea Spoon of Curry (Medium)
- 3 Tea Spoon of Ground Mustard.
- 1 ½ Tea Spoon of Ground Cayenne Pepper.
- 4 Tea Spoon of Chili powder.
- 2 Tea Spoon of Onion Salt.
- ½ Tea Spoon of Thyme.
- ¼ Tea Spoon of Sage.
- ½ Tea Spoon of All Spice.
- 2 Tea Spoon of Basil.
- 4 Tea Spoon of My Seasoning Salt. (Or just use the B.B.Q. Chicken Seasoning as is).
- 3 Table Spoon of Cilantro flakes.
- 3 Table Spoon of Chicken Base Powder (Low in Sodium)



Prepare all the above spices and put aside for now.

## Step # 2 – Kidney Beans or Carrots.

### OPTION - 1 A Package of Red kidney Beans (500g)

**Wash and rinse the night before and Let soak in cold water for the whole night. (At least 12 Hours.)**

Make sure you have over 4 inches of water over the beans at all time.  
The next morning rinse the beans and drain all the water out.

### Or OPTION - 2 - About 500g. of small Diced Carrots, instead of the Kidney Beans.

Carrots have just about the same amount of fibers and the Chili taste is not affected. Mince the carrots as small as the beans would be. I cut them in half lengthwise and then mince them to beans size.

## Step # 3 - TOMATO SAUCE PREPARATION.

- 3 Can of Hunt's Tomato Sauce 680 ml.
- 3 Can of Hunt's Tomato Paste. 369 ml.
- 1 Cup or Red Wine.
- ½ Cup of Brown Sugar.
- 3 Table Spoon of Molasses.
- 3 Table Spoon of Beef Bovril.
- 7 Beefsteak Tomatoes or Hothouse Tomatoes (Medium size)  
diced in small pieces.

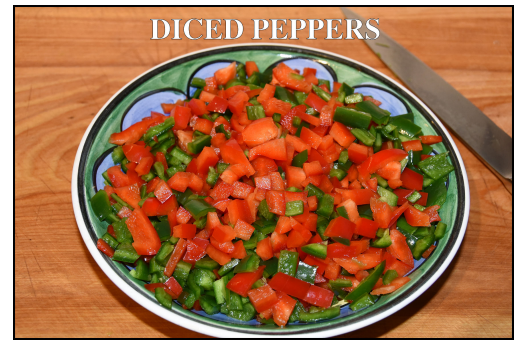
Mix all the above well in a large bowl, cover and let sit this preparation aside for now at room temperature with a cover on.

The night before I put my cans of Tomato Sauce and paste in the Fridge so that they will be cold and keep better when I make this preparation.

#### **Step # 4 - PEPPERS PREPARATION.**

- 1 Table Spoon of Olive Oil.
- 1 Cup of White Vinegar.
- 1 Tea spoon of Sea Salt.
- 2 Whole Garlic Bulb (peeled and minced)
- 2 Red Bell Peppers
- 6 Serrano Hot Green Peppers.
- 5 Jalapinos Green Peppers, medium size.

Dice all the peppers to small squares and reduce to half size at high heat with all the above then put aside for now.



#### **Step # 5 - In a 16 quart cooking Pot.**

This Recipe will only fill the 16 Quart cooking Pot at about half way full, but it is preferable to have a bigger pot for this Recipe if you don't want tomato splash all over the place because this sauce is very thick.

- 1 Table Spoon of Peanut Oil.
  - 2 Yellow Onion, (Medium) finely chopped.
  - 1 Table Spoon of Sea Salt.
- 1.5 Kg of Lean Ground Beef.**

Brown all the above at High Heat with the Peanut Oil until reduced to half. Mix constantly while cooking the meat and until the meat is well done, then add the the Spice Mix from **Step # 1** and the **Kidney Beans OR Carrots** from **Step # 2** and the **Tomato Sauce Preparation** from **Step # 3** and the **Peppers preparation** from **step # 4**



Mix well and bring to a boil at Medium-low heat **with the cover slightly open for the first 30 Minutes.** Then remove the cover for the remaining 60 minutes. Make sure the sauce does not boil too much; you just need a gentle boil, and you don't want to burn it either. Mix at 5 to 10 minutes intervals.

**Start counting the time only after the sauce is totally hot and it has started to boil.**

After the 60 Minutes remove the pot from the stove and put it on a cold surface and stir at times. Let cool down for 20 minutes before pouring in the plastic containers. The sauce should now be cold enough to pour in the plastic containers. Stir the sauce before every pouring and let the containers cool down on the counter for another 30 minutes without their covers and then transfer them in the fridge for one hour and then put on the covers and transfer them in the freezer. The Sauce should keep good in the Freezer for 6 Months.



#### ***Chili with Croutons and Italian Cheese Mix***

*Try this Recipe just for fun, you will love it. Preheat enough Chili to fill the French Soup Bowl at about 3/4 of the way full. Then put the hot chili in the bowl and cover with a handful of croutons and a handful of Italian Cheese Mix, then put in a pre heated oven at 400 for about 5 minutes or until the cheese melts like on the above photo.*

**BON APPÉTIT**