

Tony's He-Man Chili

adapted from Tony Chachere's Cajun Country Cookbook

1 lb hot sausage
1 lb lean ground beef
6 slices bacon (8 if used as a topping)
1 large onion, chopped
1 ball pepper, chopped
1 Louisiana hot pepper or jalapeno
4 cloves garlic, minced
1/4 cup Worcestershire sauce
1 cup red wine
1 tsp dry mustard
1 tsp celery seed
3 Tbsp chili powder
2 (28 oz) cans whole tomatoes w/ juices
Tony's Creole seasoning, to taste

Possible toppings:

handful chopped green onion
handful chopped parsley
about 1/4 c chopped red onion
reserved bacon (from above)
cheese
tortilla chips

Brown bacon slices in a large pot. Remove. When cool enough to handle, crumble. If using as a topping, cook about 8 slices and reserve 2.

Slice sausage into 1" pieces and fry in bacon fat until brown. Remove from pot and set aside with bacon. Pour off most of the fat and fry the ground beef. Drain most of the fat and set aside with the sausage and bacon.

Cook onion, bell pepper, and hot pepper in a small amount of the pan drippings until tender. Add the garlic and cook a few more minutes. Stir in the mustard, celery seeds, and chili powder. Simmer about 10 minutes.

Break up the tomatoes by hand and add to the pot, along with the Worcestershire and wine. Add the meats back to the pot and heat to boiling. Reduce heat, season to taste with Tony's. Simmer 1 1/2-2 hours, stirring occasionally.

Just before serving toss in some green onion and/or parsley. Or top individual bowls with one or more: green onion, parsley, red onion, crumbled bacon tortilla

chips, cheese.