

## Juan's Midwestern Chili (By Juanita O'Sullivan)

- 2 lbs. round steak
- 4 tblsp. of chili powder
- 1 medium onion
- 3 - 15 oz. cans of chile beans
- 1 quart of tomato juice
- 1/2 cup of Juan O'Sullivan's Salsa de Mesa Hot Sauce.

**C**ut a round steak into bite-size cubes. Discard fat and bone. Brown meat in an 8 qt. Dutch oven for 10-15 minutes.

Add medium onion chopped fine, chili powder and sauté with meat cubes. Pour in three cans of chili beans and 1 qt. of tomato juice. Finish with the ½ cup of Salsa de Mesa Hot Sauce. Simmer for 2-3 hours.

**Note:** For real chile pepper lovers, add chopped chiles in with the onions and sauté. Depending on your finished product heat target, use Anaheim Green Chiles to make mild Jalapeno, Fresno, Cayenne or Guero chiles to make medium Thai, Serrano or Habanero to make it real hot.

Chop up just a few to start and add to taste. Remember to handle the hot chiles as little as possible so that you don't burn your hands (aren't food choppers a life saver?)