



Terry's Recipes

Thai Won Awn Chili

Recipe 036 Thai Won Awn Chili

Date: June 12, 1984

Ingredients:

2 lbs. mild pork sausage
2 lbs. ground beef
8 tbs. Worcestershire sauce
2 Dash Accent
8 Med. Onions
4 Cloves Garlic
2 12 oz cans of beer
2 16 oz cans whole tomatoes
4 finely chopped Texas Pete chilies

2 tbs. Texas Pete chili juice
4 tbs. salt
1 tbs. pepper
4 beef bouillon cubes
3 cups Lambrusco wine
8 tbs. Chilies powder
2 tbs. heaping curry
4 tbs. paprika
4 tbs. cumin
4 tbs. flour
water, sour cream, grated cheese and chips

Brown the sausage in fry pan with 1 tbs. Worcestershire sauce, 1 tbs. chili powder, dash of Accent. Remove sausage but leave the grease. Brown 6 chopped onions, 3 garlic cloves. In a large chili pot smash up tomatoes, add beer, 1 cup lambrusco, Tabasco sauce, bring to boil. After boiling, add onions, 2 tbs. salt, 2 tbs. pepper, 4 beef bouillon cubes. Brown the beef in fry pan with 2 tbs. Worcestershire sauce, 2 tbs. chili powder, dash of accent. Remove beef add to pot, but save the grease. Add to fry pan 2 cups wine, 2 tbs. curry, 2 tbs. paprika, 2 tbs. chili, 2 tbs. cumin, stirring constantly until dissolved. Add to pot, cover, simmer 2-3 hours, stirring frequently. One hour before serving, add 4 tbs. flour, 4 oz water, 2 tbs. Worcestershire, 2 tbs. cumin, continue simmering.

Serve with grated cheddar cheese and sour cream and corn tortilla chips.

My friend Charlie from RGB Photography in Radford, VA gave me this recipe. Charlie won the Virginia State Chili cook off with this recipe. In competition chili cook offs, no beans are allowed.

