

# RECIPE

From The

## BLACK POT

of



### Firehouse Chili

**Prep: 40 minutes \* Cook: 2 hours \* Serves: 12**

2-1/2 lbs. boneless sirloin tip roast, cut into 1" cubes

1 envelope of Southwest meat marinade mix

1/2 lb. beef smoked sausage, cut in slices

1 medium onion, diced

2 garlic cloves, chopped

1/2 c. fresh parsley, chopped

1/2 c. fresh cilantro, chopped

1 Jalapeno pepper, remove the seeds.

3 TBS. olive oil

1 can (14-1/2 oz.) diced tomatoes w/green chilies

1 can (28 oz.) diced tomatoes

1 can (2 lbs.) chili hot beans

1/2 can (7 oz.) black beans, drained

1/2 can (7 oz.) Pinto beans (Mexican)

1/3 c. steak sauce

1 qt. (32 oz.) V-8 vegetable juice

2 envelopes chili seasoning, mild

Mix marinade according to package directions, add cubed beef.

While marinating, saute onions, garlic, parsley and cilantro in 1 TBSP olive oil in a small.

In Dutch oven, heat 2 TBSP oil over medium heat until hot. Add marinated beef cubes (half at a time) and brown beef evenly, stirring occasionally. Add onion mixture, and sliced smoked sausage to Dutch oven. Stir well. Add all the remaining ingredients. Bring to a boil; reduce heat to low. Cover and simmer for 2 hours or until beef is tender. Makes 12 generous servings.