TJ’S “AWARD WINNING” CHILI

3 LBS Beef Chili Grind (coarse ground beef)  
1-15oz Can Tomato Sauce  
½ can Campbell’s Beef Broth  
½ bottle Gebhardt Chili Powder  
¼ bottle McCormick Cumin powder (3 inch tall bottle)  
1 pc Jalapeno Pepper – super diced  
1 bottle McCormick diced onions  
½ pc Green Bell Pepper – super diced  
dash Celery Salt  
1 TBSP Diced Garlic  
2 TBSP Creole Seasoning  
1 TBSP Tabasco Sauce  
1 tsp Chinese Chili Oil (if available)  
1 Cup Red Wine  
1-2 tsp Dry Mustard  
1 Cup Water (if needed)  
½ Cup Beer (if needed)  
  
Brown meat, drain (keep just small amount of grease in bottom of the pot), then set aside. Saute jalapeno, bell pepper, diced garlic in pot. Add diced onions, red wine, dry mustard, tabasco, and chili oil, and cook for 10 minutes. Add meat back to pot, and insert ALL of the rest of the dry spices. Stir,and let meat set for 45 minutes in the dry seasoned state.  
  
Add tomato sauce and beef broth. Let sit cold for 10 minutes. (Add beer and water if needed to make more of a gravy sauce) Boil for 10 minutes, then sit aside for 40 minutes. Boil for 10 more minutes before turn in time or eating time.  
  
\*\*IF FOR COMPETITION – REMEMBER TO SOAK STYROFOAM CUP FROM THE TIME YOU GET IT IN CAN OF CHICKEN BROTH!!