

Stonewall, Texas

MRS. LYNDON B. JOHNSON'S RECIPE FOR...

PEDERNALES RIVER CHILI

4 POUNDS CHILI MEAT
(COARSELY-GROUND ROUND STEAK OR WELL-TRIMMED CHUCK)

1 LARGE ONION, CHOPPED

2 CLOVES GARLIC

1 TEASPOON GROUND OREGANO

1 TEASPOON COMINO SEED

6 TEASPOONS CHILI POWDER (OR MORE, IF NEEDED)

2 – 6 GENEROUS DASHES LIQUID HOT SAUCE

2 CUPS HOT WATER

SALT TO TASTE

PLACE MEAT, ONION AND GARLIC IN LARGE HEAVY PAN OR DUTCH OVEN. COOK UNTIL LIGHT IN COLOR. ADD OREGANO, COMINO SEED, CHILI POWDER, TOMATOES, HOT PEPPER SAUCE, SALT AND HOT WATER. BRING TO A BOIL, LOWER HEAT AND SIMMER FOR ABOUT 1 HOUR. SKIM OFF FAT DURING COOKING.