

Uncle T-Bones Chargin' Chili

Courtesy of Tony Marinacci

- 1/4lb bacon diced
- 1lb beef chuck roast diced
- 1lb pork spare rib diced
- 1/2lb hot Italian sausage
- 3 yellow onions peeled and chopped
- 6 cloves garlic diced fine
- 6 fresh jalapenos seeded and chopped
- 1 12oz. bottle Victory Prima Pils
- 1 yellow hot pepper seeded and chopped
- 2 cans (28oz) whole peeled tomatoes
- 4 tablespoon chili powder
- 1 tablespoon oregano
- 1 tablespoon crushed cumin seeds
- 2 teaspoons salt
- 4 tablespoons white vinegar
- 1 bottle Jamaican jerk marinade
- 2 tablespoons green Tabasco sauce

Marinate beef and pork in Jamaican jerk marinade for several hours. Sautee bacon until clear. Add all other meat. Brown over high heat with onions, garlic, jalapenos, and yellow peppers. When meat is brown and onions clear add remaining ingredients. Mash up the tomatoes with your hands while adding juice. Simmer for one hour and add seasoning as necessary. Cooked beans are optional

Enjoy!