

*a pearl kind of girl*

# Texas Style Chili

2 tablespoons vegetable oil	8 oz chopped green chilies
2 large white onions, chopped	1 teaspoon cumin
3 cloves of garlic, chopped	1 teaspoon ground cloves
2 pounds sirloin steak, cut into inch cubes	1 teaspoon chili powder
28 oz canned tomatoes, drained	1 teaspoon chipotle powder
6 oz tomato paste	1 teaspoon ancho Chile powder
	1/2 teaspoon cayenne pepper

In a dutch oven heat vegetable oil. Add onions and garlic, cook over medium heat until onions are tender and fragrant.

Add sirloin steak searing all sides but not cooking the meat all the way through.

Add tomatoes, tomato paste, green chilies, cumin, ground cloves, Chile powder, chipotle powder, ancho Chile powder and cayenne pepper.

Mix well, cover and let cook on medium heat for about 20 minutes. Reduce heat to low and let simmer for 30 minutes.

Garnish with shredded sharp cheddar and Fritos.

