



BOLNER'S FIESTA PRODUCTS, INC.

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The Award Winning Bolner Family Deluxe Chili
(Made with Chili Pods or Chili Powder)

- 1 tablespoon of oil
- 2 lbs. chili meat
- 4 cloves Fiesta Fresh Garlic
- 15 oz. can tomato sauce
- 1 quart chicken or beef broth
- 5 tablespoons oil
- 4 tablespoons flour
- 4 tablespoons Bolner's Fiesta Brand® "No Salt" Fancy Light Chili Powder
- 1/2 teaspoon Fiesta Whole or Ground Comino
- 1/2 teaspoon Fiesta Ground Black Pepper
- 1/2 teaspoon MSG (optional)
- 1/2 teaspoon salt, or to taste (optional)

Peel and chop the garlic.

SLOWLY brown, the meat and the garlic in 1 tablespoon oil. Add the tomato sauce, the broth, (and the MSG and salt - if desired). SIMMER one hour. Add the reserved chili pulp to the chili meat. Heat the 5 tablespoons of oil in a saucepan, over medium-low heat.

Fry the flour, pepper, comino, and if using chili powder instead of whole chilies for 5 minutes, and add this roux to the meat. SIMMER over low heat for 1/2 hour. Serve in bowls with hot tortillas. Chili is always better the next day.