



Ingredients:

(Makes approx. 5 gallons – if you want less, do the math!)

- 21 lbs Tri-Tip Beef (cut into small chunks with fat removed)
- 75 Strips of Maple Flavored Bacon (cut into small chunks)
- 9 lbs Linguica or Smoked Sausage (cut into small chunks)
- 1 Smoked Ham Hock (skin removed)
- 3 Roasted Jalapeno Chilies (skin removed and chopped after fire roasting)
- 1 Large Red Onions (chopped)
- 2 Large Yellow Onions (chopped)
- 2 Bell Peppers (yellow and red - chopped)
- 1 cup Fresh Parsley (chopped)
- 30 Cloves of Garlic (chopped small)
- 2 ears Fresh Sweet Yellow Corn (cut off the cob)
- 50 oz. Beef Broth (adjust for desired texture)
- 85 oz. Fire Roasted Diced Tomatoes

Dump One

- 5 oz. Onion Powder
- 3 oz. Granulated Garlic
- ½ cup Smoked Paprika
- 3 t Black Pepper

Dump Two

- 2 cups Chili Powder (2)
- 1 cup Cumin (2)
- 3 t White Pepper (2)
- 4 T Cilantro Flakes
- 6 t Oregano (2)

- Hot Sauce of choice e.g. Chipotle, Siracha (to taste)
- 2 Bottles Marinade of choice e.g. a smoky BBQ sauce
- 3 T Fresh Lime Juice

Directions:

Marinate beef chunks in BBQ sauce for 15 minutes prior to browning. Add browned meat with juice to large pot.

Pan fry bacon and sausage, and use some of the grease to lightly sauté onions and half the garlic.

Drain grease; add onions, parsley and ½ of garlic to pot of beef.

Add all remaining meats to the pot with enough broth to cover ingredients.

Stir in 1st mixture of dry ingredients (Dump One) and cook for 30 minutes at light boil.

Add hot sauce and 2nd mixture of dry ingredients (Dump Two), and simmer for 30 minutes.

Roast jalapeno peppers over flame until tender and skin is blackened. Place in covered glass container or closed brown paper bag for 10 minutes. Remove peel and chop small – remove seeds for less heat. Add crushed/diced tomatoes, roasted chilies, and remaining garlic to pot.

Cook for 90 minutes on medium heat. Add more broth for desired consistency.

Add fresh lime juice and hot sauce to taste. Serve with homemade cornbread muffins. **Enjoy!**

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