

Wienerschnitzel Chili

Most people in our family know that if they go to Wienerschnitzel, they need to get a couple of hot dogs for Pa and at least a pint of chili. Pa loves most any chili recipe, but this may be one of his favorites. He likes chili when it is cold outside or when it is hot. He'll ask for it at lunch or supper, on a hot dog, as a side, or even as the main dish. If you have anyone in your family that loves chili, give this recipe a try.

Instructions

- 1 ½ pound ground beef
- ½ pound ground pork
- 6 cup water
- ½ cup flour
- ¼ cup cornstarch
- 6 tablespoon chili powder
- ½ tablespoon salt
- 1 tablespoon dried onion
- 5 teaspoon sugar
- ¼ teaspoon garlic powder
- ¼ teaspoon pepper
- 1 teaspoon cumin
- 1 tablespoon white vinegar
- 1 tablespoon tomato paste



Instructions

- ❖ Brown meat over medium heat. Seasoned to taste.
- ❖ Once browned cover and cook on low for 10 minutes then drain the fat.
- ❖ Mix water, flour, and cornstarch in a large pot. Set aside.
- ❖ Mix seasoning (dry ingredients) in a separate bowl.
- ❖ Add drained meat to the water mixture. Stir in seasoning, vinegar, and tomato paste.
- ❖ Cook on medium until it begins to boil. Reduce heat and simmer for one hour.