

PUPPY BREATH CHILLI

The ultimate chilli using the ultimate chilli paste

Ingredients:

1 Kg Stewing Steak
500 g Onion
500 g Red bell pepper
500g Green bell pepper
Whole head of garlic
750 g Peeled plumb tomatoes
3 heaped teaspoon **Bowl O Soul Chilli Paste**
1 dessert sp Blackstrap Molasses

Extra Ingredients:

2 Stalks fresh celery
2 teaspoon Worcestershire Sauce
3 teaspoon Ground Cumin
3 teaspoon Ground Paprika
Salt to taste

Method:

In a heavy frying pan brown and seal the meat in small batches in a little corn or groundnut oil. Transfer the meat to a suitable size pan adding the onion, bell peppers, garlic and tomatoes, bring to a gentle boil. Add the bowl o soul chilli paste and the extra ingredients and cook until meat is tender, approx an hour and a half, according to the quality of your beef. Remove from the heat and stir in blackstrap molasses and salt.

This simple chilli is best left to cool with a lid on the pan and re-heated to eat 24 hours later, once all the flavours have amalgamated.

If you find you don't have enough liquid in the chilli, experiment, adding your favourite beer, beef stock or water. Other additional ingredients to give you your 'secret' recipe may be to add some Sherry or a particularly fine addition for that special something is to add Jack Daniels, however, if adding Jack Daniels do so at the stage of browning the meat and flambé (set the bourbon alight to burn off the alcohol).

A great accompaniment to all chillis is a side dish of sliced pickled jalapeno chillis, you can either buy these (from us later in the season) or make them yourself simply by slicing whole jalapenos and salsing in clear distilled malt vinegar for 1 week, adding a little salt, mustard seeds and all spice berries.