



BOLNER'S FIESTA PRODUCTS, INC.

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Chili using Fiesta Brand Fancy Light Chili Powder

Serves 6-8

- 1 Tb Oil
- 2 lb. chili Meat or Ground beef
- 4 Cloves fresh Garlic (Peel and Chop) or 1 Tb **Bolner's Fiesta Brand® Garlic in Oil**
- 1 Medium Onion (Peel and Chop) or 2 Tb **Bolner's Fiesta brand® Instant Chopped Onion**
- 1-15 oz. can Tomato Sauce
- 1 Quart Chicken Broth
- ½ tsp Monosodium Glutamate (optional)
- ½ tsp Salt (Optional)
- 5 Tb Oil
- 4 Tb Flour
- 4 Tb **Bolner's Fiesta Brand® Fancy Light Chili Powder**
- ½ tsp **Bolner's Fiesta brand® Whole or Ground Comino**
- ½ tsp **Bolner's Fiesta brand® Ground Black Pepper**

Slowly brown the meat, Garlic and Onions in 1 Tb oil. Add the tomato sauce, chicken broth, monosodium glutamate and salt. **SIMMER** one hour. Heat the 5 Tb oil in a sauce pan over medium low heat. Fry the flour, pepper, Comino and chili powder for 5 minutes and add this roux to the meat. Be careful not to burn the flour. **SIMMER** over low heat for ½ hour. Serve in bowls with hot tortillas. Chili is always better the next day!

Chili using Fiesta Brand Quick Chili Mix

Serves 6-8

- 2 lb. Chili meat or ground beef
- 1 Tb Oil
- 2 cups Water
- 8 Tbsp. Quick Chili Mix

Brown the meat in the oil. Add the water and Chili Mix. Bring the chili to a boil, then lower heat and simmer until the meat is tender. Add more water to desired consistency.

Bolner Family Deluxe Chili using Fiesta Brand Ancho Chili Pods

Serves 6-8

1 Tb Oil
2 lb. chili Meat or Ground beef
4 Cloves fresh Garlic (Peel and Chop) or 1 Tb **Bolner's Fiesta Brand® Garlic in Oil**
1 Medium Onion (Peel and Chop) or 2 Tb **Bolner's Fiesta brand® Instant Chopped Onion**
1-15 oz. can Tomato Sauce
1 Quart Chicken Broth
1 tsp Monosodium Glutamate (optional)
1 tsp Salt (Optional)
4 Tb Oil
6 Tb Flour
3-4 **Bolner's Fiesta Brand® Ancho Pods**
1 tsp **Bolner's Fiesta brand® Whole or Ground Comino**
½ tsp **Bolner's Fiesta brand® Ground Black Pepper**

Remove the stems and seeds from the chilies. Place in small pot and cover with cold water. Bring to a boil and simmer for 10 minutes. Let cool for 30 minutes. Reserve the liquid. Grind the chilies in a blender or food processor and set aside. For a sweeter flavor, using a small spoon, scrape the meat off of the chili skin and discard the skin prior to blending.

Slowly brown the meat, Garlic, Onions and Comino in 1 Tb oil. Add the tomato sauce, chicken broth, the rest of the seasonings, the reserved chili pulp and the reserved chili gravy. **SIMMER** one hour. Heat the 4 Tb oil in a sauce pan over medium low heat. Fry the flour until it is a medium brown color. Be careful not to burn the flour. Add this roux to the chili to thicken. **SIMMER** over low heat for at least 1 hour. Serve in bowls with hot tortillas. Chili is always better the next day! For added heat, use a combination of New Mexico or Cascavel pods with the Ancho Chili Pods.