

CINNATI CHILI(Like Empress Chili Parlor)

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Recipe By : Gourmet Magazine

Serving Size : 6 Preparation Time :0:00

Categories : Ellen

Soups/Chili

Amount	Measure	Ingredient -- Preparation Method
3		onions -- chopped
6	cloves	garlic -- minced
4	pounds	ground chuck
1/3	cup	chili powder
2	Tablespoons	sweet paprika
2	teaspoons	ground cumin
1	teaspoon	ground coriander
1	teaspoon	ground allspice
1	teaspoon	dried oregano -- crumbled
1/2	teaspoon	cinnamon
1/4	teaspoon	ground cloves
1/4	teaspoon	ground mace
1		bay leaf
3	cups	water
1	16 oz can	tomato sauce
2	Tablespoons	wine vinegar
2	Tablespoons	molasses
		spaghetti
		kidney beans
		chopped onion
		grated Cheddar cheese
		oyster crackers

In a large heavy kettle, cook the onions and the garlic in a little oil over moderate heat, stirring, until the onions are softened, add the beef, and cook the mixture, stirring and breaking up the lumps, until the beef is no longer pink. Add the chili powder, the paprika, the cumin, the coriander, the allspice, the oregano, the cinnamon, the cloves and the mace and cook the mixture, stirring, for 1 minute. Add the bay leaf, the water, the tomato sauce, the vinegar, and the molasses and simmer the mixture, uncovered, stirring occasionally and adding more water if necessary to keep the beef barely covered, for 2 hours, or until it is thickened but still soupy enough to be ladled. Discard the bay leaf and season the chili with salt and pepper. Serve the chili as is or in the tradition Cincinnati 5-way: Ladle the chili over the spaghetti and top it with the beans, the onion, the Cheddar, and the oyster crackers. (Also over hot dogs.) Makes about 8 cups, serving 6.