



1/2 pound dried pinto beans  
water  
1 28-ounce can diced tomatoes in juice  
1 large green bell pepper, chopped  
2 tablespoons vegetable oil  
3 cups onions, coarsely chopped  
2 cloves garlic, crushed  
1/2 cup parsley, chopped  
1/2 cup butter  
2 pounds beef chuck, coarsely chopped\*  
1 pound pork shoulder, coarsely chopped\*  
1/3 cup Gebhardt's chili powder  
1 Tbsp. salt  
1 1/2 tsp. pepper  
1 1/2 tsp. Farmer Brothers ground cumin

1. Rinse the beans, picking out debris. Place beans in a Dutch oven with water to cover. Boil for two minutes. Remove from heat. Cover and let stand one hour. Drain off liquid.

2. Rinse beans again. Add enough fresh water to cover beans. Bring mixture to a boil. Reduce heat and simmer, covered, for one hour or until tender.

3. Stir in tomatoes and their juice. Simmer five minutes. In a large skillet sauté bell pepper in oil for five minutes. Add onion and cook until tender, stirring frequently. Stir in the garlic and parsley. Add mixture to bean mixture. Using the same skillet, melt the butter and sauté beef and pork chuck until browned. Drain. Add to bean mixture along with the chili powder, salt, pepper and cumin.

4. Bring mixture to a boil. Reduce heat. Simmer, covered, for one hour. Uncover and cook 30 minutes more or to desired consistency. Chili shouldn't be too thick - it should be somewhat liquid but not runny like soup. Skim off excess fat and serve.

Makes 10 cups, or six main dish servings.