

From The Kitchen Of Chuck Elder

Chuck's Honkin' Good Chili

Ingredients:

- 6 large hot sausage links (fatty)
- 2 goose breasts
- 2 large cans of kidney beans
- 2 quart jars of tomato sauce with garlic
- 1 can of diced tomatoes
- 1 large green pepper
- 1 onion
- 1 packet of McCormick's Chili Seasoning

Cut the sausage links into ½ inch chunks and fry in a large frying pan and place in a large pot. SAVE THE GREASE!

After cutting the goose breasts into 1" chunks, fry in the leftover sausage grease and place in the same large pot.

Dice the green pepper and onion and place in the pot with the kidney beans and diced tomatoes.

Add the tomato sauce and seasoning packet and stir ingredient.

Flash boil the chili for 5 minutes then turn back to simmer for 3-4 hours.

It is important to simmer for the goose meat to become tender.

Serve with crusty bread and a cold beverage.

HONKIN GOOD!