

# Texas-Style Chili and Cornbread!

## Chunky Beef Chili

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*Yields about 9 Cups*

### **Ingredients**

4 pounds boneless chuck roast, cubed  
2 (6-ounce) cans of tomato paste  
2 (15-ounce) cans tomato sauce  
2 tablespoons chili powder  
2 teaspoons granulated garlic  
1 teaspoon ground cumin  
1 teaspoon ground oregano  
1 teaspoon salt  
½ teaspoon onion powder  
½ teaspoon ground black pepper  
¼ teaspoon ground red pepper  
1 teaspoon paprika

### Toppings

Chopped onions  
Crushed tortilla chips  
Shredded cheese  
Sour cream

### **Directions**

1. Brown the meat in batches in a Dutch oven over medium-high heat.
2. Remove the meat from the pot, but keep the drippings in the pot. Add chili powder and cook for 2 minutes, stirring constantly.
3. Place the beef back in the pot, and add the tomato paste with the tomato sauce, oregano, cumin, paprika, black pepper, red pepper, salt, onion powder, and granulated garlic. Stir well.
4. Bring the mixture to a boil, reduce the heat to low, and allow it to simmer, uncovered for 1 ½ hours, stirring occasionally.
5. Serve hot, garnished with favorite toppings.

## **Buttermilk Cast Iron Cornbread**

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*Makes 6 servings*

### ***Ingredients***

2 cups buttermilk  
1 cup cornmeal  
1 teaspoon baking powder  
½ teaspoon baking soda  
1 cup flour, all-purpose  
2 tablespoons white sugar  
2 eggs  
3 tablespoons butter

### ***Directions***

1. Preheat the oven to 375°F.
2. Add the butter to a 10-inch cast-iron skillet.
3. Place in the oven while you make the batter.
4. In a large bowl, whisk together the flour, baking soda, and baking powder.
5. Add the cornmeal, and mix until the ingredients are well blended.
6. In a separate bowl, whisk together the eggs and buttermilk.
7. Add the sugar, and blend until the sugar is dissolved.
8. Remove the cast-iron skillet from the oven, and tilt the skillet until it is completely coated in butter.
9. Pour the remaining butter into the egg mixture.
10. Add the wet ingredients into the dry, and mix until the batter is smooth.
11. Pour the batter into the cast iron skillet, and place it in the oven.
12. Bake for 25 to 30 minutes or until the cornbread golden brown and springs back when pressed.

## Sautéed Collard Greens

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Serves: 4

### **Ingredients:**

12 hickory-smoked bacon slices, finely chopped  
2 medium sweet onions, finely chopped  
¾ pound smoked ham, chopped  
6 cloves garlic, finely chopped  
3 quarts chicken broth  
3 pounds fresh collard greens, washed and trimmed  
⅓ cup apple cider vinegar  
1 tablespoon sugar  
1 teaspoon salt  
¾ teaspoon pepper

### **Directions:**

1. In a large stockpot over medium heat, cook the bacon for 10 minutes, or until it is almost crisp.
2. Add the onion, and sauté 8 minutes, until it is translucent. Stir in the ham and garlic, and sauté 1 minute.
3. Stir in the broth and the remaining ingredients. Cook for 2 hours, or until the greens are tender.

Recipes are from Marie Adams' cookbook [\*Southern Kitchen Timeless Southern Cooking Family Recipes\*](#)

