

New & Old Army Chili

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Maury Maverick - review of "The Great American Chili Book" Bill Bridges - Rawson Wade

Publishers, Inc.

"Old Army Chili"

Manual for Army Cooks - 1896

1 beesteak (round)
1 tbs. hot drippings
1 cup boiling water
2 tbs. rice
2 large dried red chile pods
1 cup boiling water
flour, salt, onion (optional)

" Cut steak into small pieces. Put in frying pan with hot dripping, cup of hot water and rice. Cover closely and cook slowly until tender. Remove seeds and parts of veins from chile pods. Cover with second cup of boiling water and let stand until cool. Then, squeeze pods in the hand until the water is thick and red . . . This recipe is designed for the use of one ration of beef. It can be cooked in a mess kit."

"New Old Army Chili"

Try these revisions

1/2 pound round steak

1 tbs. oil

1 cup boiling water
2 tbs. rice
2 large dried red chile pods or 1 tbs. chili powder
1 cup boiling water
flour for dredging
1/2 tsp salt
1/2 medium onion chopped (optional)
1 clove garlic

1. Dice round steak and dredge in flour.
2. Heat oil in skillet.
3. Smash and peel the garlic, put it in the oil and remove as it begins to brown.
4. Brown the meat
5. Add the onions and cook until transparent
6. Add the rice and seasonings, stir and coat with oil
7. Add the rice and boiling water, bring to a boil and reduce heat to low simmer
8. Cover and cook slowly until rice is cooked