

**Dr BBQ's Championship Chili**  
**(From the NFL Game Day Cookbook)**  
**Recipe adapted by Stephen Wagner**

8 servings  
¼ cup vegetable oil  
3 ½ lbs trimmed tri tip sirloin cut into 3/8 inch cubes  
1 cup water  
1 cube or tsp beef bouillon

In Dutch oven over medium high heat warm the oil. Add tri tip and cook for 10 minutes, stirring occasionally until browned. Add water and bouillon, bring to boil and reduce to simmer; cook for 30 minutes. *Check the meat to see if it is tender, you may need to simmer longer.*

**First dump**

5.25 oz beef broth/stock  
4 oz chili powder  
1 envelope Sazon Goya sin Achiote (*in the Spanish food section*)  
1 tbs granulated or fresh garlic  
2 Tbs. Granulated onion  
1 tbs cumin  
¼ tsp jalapeno powder (*we found dried jalapeno and just crushed it with mortar & pestle – or use fresh*)

Add first dump to the meat; cover, simmer for 20 minutes. Stir and remove from heat and rest at room temperature for an 1 hour. *Can do day ahead*

**Second dump**

2 tbs chili powder  
Water as needed

45 minutes before serving bring chili back to a simmer, then add second dump. Simmer for 20 minutes

**Third dump**

4 oz of tomato sauce  
5.25 oz beef broth/stock  
2 tbs chili powder  
1 cube/tsp beef bouillon  
Pinch of: brown sugar, salt, jalapeno powder (*if you like a good kick to your chili add more jalapeno*)

Add third dump, simmer for 10 minutes.

*We also added diced tomatoes and dark red kidney beans to give it more body. If still too thin we also added saltines to thicken it. The jalapeno powder is not a must have ingredient it can be added by your desire. At the end the chili may be a little salty, so add a little water to thin it out.*