

# *From The Kitchen Of Chuck Elder*

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## *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!***