

TEXAS FANCY CHILI

ALICE'S RESTAURANT
TREATY OAK DISTILLING



INGREDIENTS:

- 1/2 lb. Smoked Texas Brisket
- 1/2 lb. Smoked Pulled Pork
- 1 Yellow onion, diced
- 2 Cloves garlic, minced
- 1/4 cup Ancho chili powder
- 1/2 Tbsp Paprika
- 1/2 Tbsp Brown Sugar
- 1 14oz can, diced tomatoes
- 2 Cups water
- Salt and pepper, to taste
- Fresh Flour Tortillas
- Grated Cheddar Cheese
- Chopped Green Onion
- Pickled Jalapenos

DIRECTIONS:

In a large pot, brown onion and garlic in vegetable oil over med-high heat until soft. Add Ancho chili powder, paprika, sugar, tomatoes, and water. Bring to a boil. Add brisket and pork and reduce heat to low. Let simmer for at least 30 minutes. Serve with warm flour tortillas and garnish with cheddar cheese, green onion, and pickled jalapenos.

ENJOY!



ALICE'S RESTAURANT

16604 Fitzhugh Road
Dripping Springs, TX 78620

www.alicestreatyoak.com

512-599-0335