



**NOTE:** This is the home version of the recipe we used in our Burger Trailer in Dripping Springs. So many people have asked for it that we decided to post it. ENJOY!

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## Texas Chili

### 3# Ground Beef

(you may substitute Elk, Venison or any  
Other meat of your choice, add vegetable oil  
to lean meat)

Place in large pot and simmer until Brown

### Seasonings (Measured by scale)

4 oz	Chili Powder
.5 oz	Cumin
.2 oz	Paprika
.3 oz	Salt
.2 oz	Cayenne Pepper
.6 oz	Garlic Powder
1 oz	Masa Flour / Corn Starch

Measure all ingredients ahead of time and  
Place in one small bowl.

Add Seasoning mixture to meat and stir well  
while simmering

### 12 oz Can of Tomato Paste

### 3 Cans of Water

(you may substitute the water with beer or  
Other liquids of your choice)

Add to simmering Meat

Fill can with water to get all of it out and  
add to Meat

Simmer on low heat for 30 minutes.  
Drain grease off the top if you desire.  
Serve with shredded cheese and chopped  
onions.