



## Witte Where You Are Make Your Own Chili Queen *Chili con Carne*

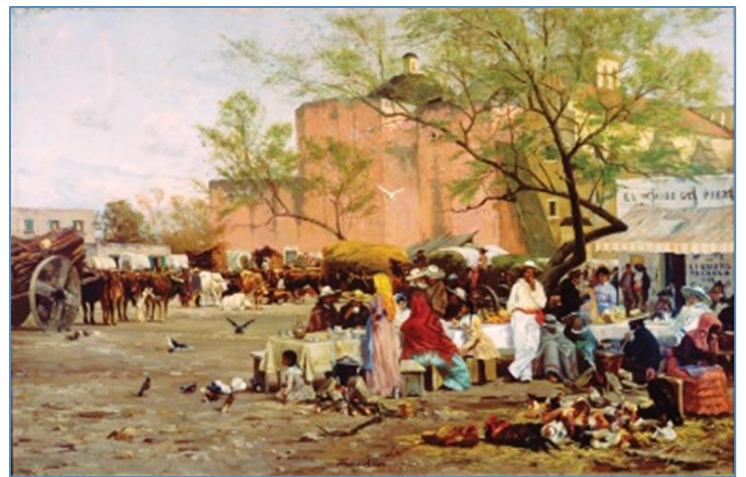
Chili has been the Texas state dish since 1977, but the dish is much older than that! Chili was sold in San Antonio by businesswomen called Chili Queens who ran food stalls in the different market squares. Give this historical chili con carne recipe a try. Once your masterpiece is complete, show off your cooking skills by sharing your pictures with us on social media @wittemuseum using the tag #wittewhereyouare.

### San Antonio Chili con Carne

*From the Witte Museum Archives*

#### Ingredients

- 2 lbs. beef shoulder, cut into ½-inch cubes
- 1 lb. pork shoulder, cut into ½-inch cubes
- ¼ cup suet
- ¼ cup pork fat
- 3 medium-sized onions, chopped
- 6 garlic cloves, minced
- 1-quart water
- 4 ancho chilies
- 1 serrano chili
- 6 dried red chilies
- 1 Tablespoon Comino seeds, freshly ground
- 2 tablespoons Mexican oregano
- Salt to taste



Market Plaza by Thomas Allen, 1878-1879, Witte Museum Collection

#### Directions

1. Place lightly floured beef and pork cubes in with suet and pork fat in a heavy chili pot and cook quickly, stirring often.
2. Add onions and garlic and cook until they are tender and limp.
3. Add water to the mixture and simmer slowly while preparing chilies.
4. Remove stems and seeds from chili and chop very finely.
5. Grind chilies in molcajete (a special mortar and pestle) and add oregano with salt to mixture.
6. Simmer for another 2 hours.
7. Remove suet casing and skim off some fat.
8. Never cook frijoles with chilies and meat. Serve as a separate dish.