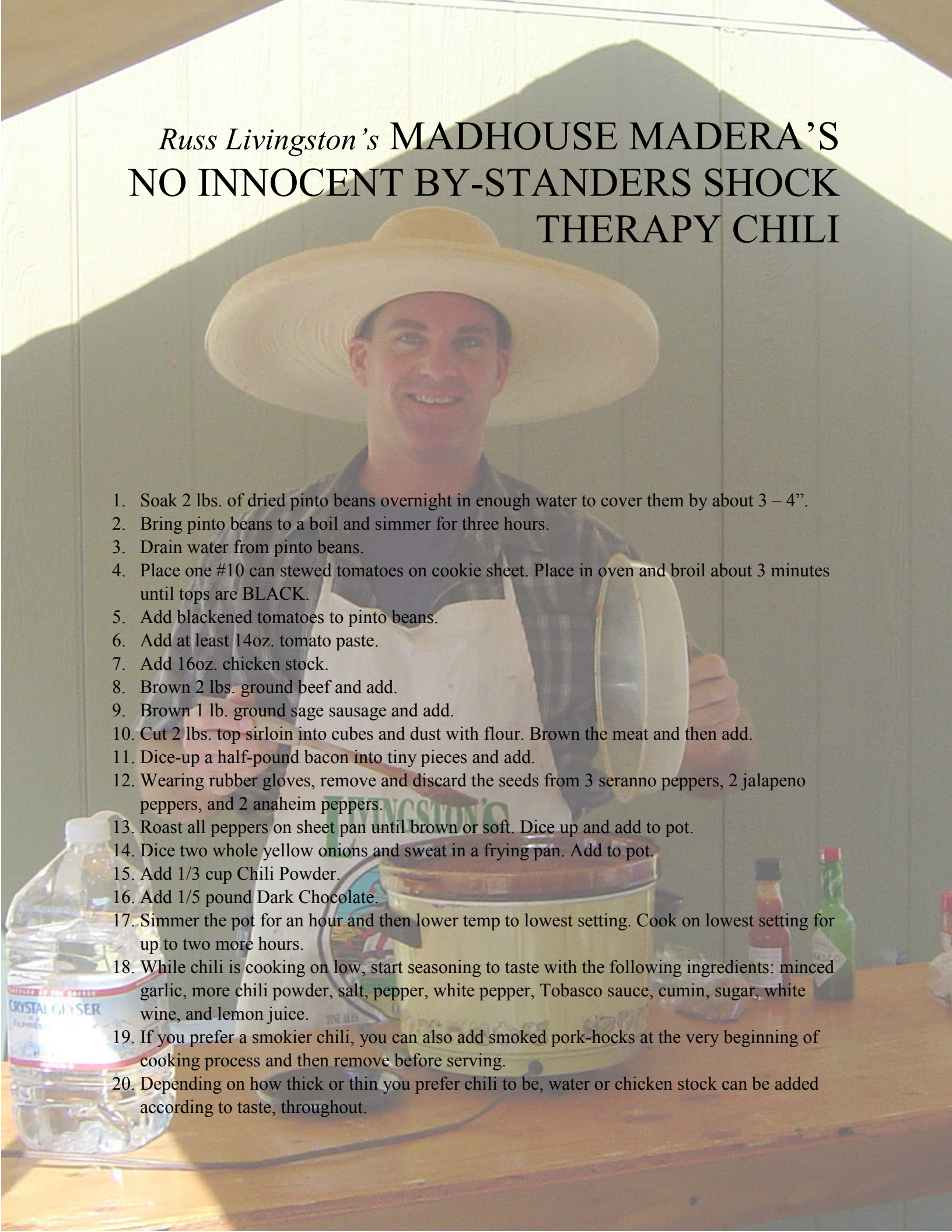


Russ Livingston's MADHOUSE MADERA'S NO INNOCENT BY-STANDERS SHOCK THERAPY CHILI

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1. Soak 2 lbs. of dried pinto beans overnight in enough water to cover them by about 3 – 4”.
 2. Bring pinto beans to a boil and simmer for three hours.
 3. Drain water from pinto beans.
 4. Place one #10 can stewed tomatoes on cookie sheet. Place in oven and broil about 3 minutes until tops are BLACK.
 5. Add blackened tomatoes to pinto beans.
 6. Add at least 14oz. tomato paste.
 7. Add 16oz. chicken stock.
 8. Brown 2 lbs. ground beef and add.
 9. Brown 1 lb. ground sage sausage and add.
 10. Cut 2 lbs. top sirloin into cubes and dust with flour. Brown the meat and then add.
 11. Dice-up a half-pound bacon into tiny pieces and add.
 12. Wearing rubber gloves, remove and discard the seeds from 3 serrano peppers, 2 jalapeno peppers, and 2 anaheim peppers.
 13. Roast all peppers on sheet pan until brown or soft. Dice up and add to pot.
 14. Dice two whole yellow onions and sweat in a frying pan. Add to pot.
 15. Add 1/3 cup Chili Powder.
 16. Add 1/5 pound Dark Chocolate.
 17. Simmer the pot for an hour and then lower temp to lowest setting. Cook on lowest setting for up to two more hours.
 18. While chili is cooking on low, start seasoning to taste with the following ingredients: minced garlic, more chili powder, salt, pepper, white pepper, Tobasco sauce, cumin, sugar, white wine, and lemon juice.
 19. If you prefer a smokier chili, you can also add smoked pork-hocks at the very beginning of cooking process and then remove before serving.
 20. Depending on how thick or thin you prefer chili to be, water or chicken stock can be added according to taste, throughout.