



## Chili Recipe

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## Ingredients

### **Step 1**

6 strips of Bacon  
2.5 - 3 lbs. Tri-Tip Beef (can substitute sirloin or other lean steak)  
1 cup of diced wala-wala sweet onions  
7 cloves of garlic (smashed or finely chopped)  
15 - 16 oz chicken broth

### **Step 2**

1 ½ whole green chiles (diced)  
2 whole jalapenos (seeded & diced)  
2 whole chipotle peppers in Adobo sauce (diced)  
8 oz beef broth  
1 can (15 oz) tomato sauce  
2 teaspoons Tobasco Smoked Chipotle Pepper Sauce  
2 teaspoons Cholula Mexican Hot Sauce  
2 tablespoons finely chopped cilantro

### **Step 3**

9 tablespoons Chili Powder  
1 ½ tablespoons cumin  
1 tablespoon finely chopped fresh oregano  
Juice from ½ lime  
1 tablespoon coarse kosher salt

### **Step 4**

1 tablespoon Chili Powder (or Cayenne Pepper)  
Add salt and/or Splenda to taste

## Preparation

Cube the Tri-Tip into ¼ inch pieces (this takes a lot of time). Once all the beef is cubed, salt and pepper (kosher salt and fresh ground pepper) the beef liberally and set aside.

Spread the bacon on the bottom of a large cool pot, place pot on stove over medium heat. Cook bacon (turning as necessary) until all of the bacon fat is rendered out. (bacon will be crispy)

Remove bacon from pot and set aside. Turn the stove up to med-high and add the beef into the pot. Brown beef in the bacon fat.

Once the beef is uniformly browned, turn down the heat to medium-low. Add the chicken stock, onion, and garlic. In a medium bowl, combine all of the step 2 ingredients, cover and set aside while step 1 ingredients simmer for 1 hour.

After 1 hour of simmering, add the bowl of step 2 ingredients to the pot, turn up heat to medium and simmer 1 hour.

Lower heat to medium low. Add the step 3 ingredients (spices) and simmer until chili reaches desired thickness. (30-90 minutes) It will get saltier as it simmers, so check it every 15 minutes. You want the beef cubes to retain their shape, but just be super tender when bit into.

Add step 4 ingredients, cover and let rest for 10-15 minutes while you prepare fixings on the side.

Serve and be prepared for the accolades to come!



## About Turbot

Our mission at Turbot is to unlock the value of public cloud for enterprises through innovation, insight and speed. Turbot has built a strong brand and reputation by hiring the right people, continually innovating and enhancing the product, and providing unparalleled customer service.

## Contact Us

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