

Game Day Chili

Ingredients

Ground Beef, 80/20	IBP	064972	1 1/4 #
Garlic, clove, crushed	Markon	097210	3 Tlb.
Celery, medium dice	Fresh	097134	1/4 c.
Green bell pepper, medium dice	Fresh	097550	1/2 c.
Jalapeno, fine dice	Fresh	097148	1/4 c.
Onion, yellow, medium dice	Fresh	097502	1/2 c.
Tomato sauce	Bountiful Harvest	225700	1 c.
Worcestershire sauce	Lea & Perrins	304978	4 Tlb.
Black pepper, café	Culinary Secrets	345631	1/2 Tlb.
Dark chili powder	Culinary Secrets	345176	3 Tlb.
Ground cumin	Culinary Secrets	345226	1 1/2 Tlb.
Oregano, dried	Culinary Secrets	345536	1 Tlb.
Thyme, dried	Culinary Secrets	345919	1 Tlb.
Sugar, granulated	Domino	380424	3 Tlb.
Salt	Katy's Kitchen	340620	As needed
Kidney beans, canned	Bountiful Harvest	220141	1 1/2 c.
Sour cream	Silverbrook	012795	As needed
Monterey Jack/Cheddar Cheese Shredded	Land O Lakes	011235	As needed
Jalapeno peppers, sliced, canned	San Pablo	275665	As needed

Preparation

1. In a large pot, brown the ground beef with the garlic, celery, green pepper, diced jalapeno and onion.
2. Skim and remove excess grease, then add tomato sauce, Worcestershire sauce, black pepper, chili powder, cumin, oregano and thyme. Stir and simmer for approximately 15 minutes.
3. Then add kidney beans with juice into the chili, cover and continue to simmer for another 30 minutes.
4. Add sugar and taste, adjust seasoning to taste with salt and pepper.
5. Garnish with your favorite toppings: sour cream, shredded cheese, or jalapeno peppers

Yields

8-10 Servings