



Award Winning Chili

Ingredients:

2 Lbs lean ground beef (we use 80/20)	1 medium onion - chopped
2 tsp chili powder	4 stalks celery - chopped
1/2 tsp cumin	1/2 red pepper - chopped
2 tsp black pepper	1/2 green pepper - chopped
1/2 tsp cayenne (adjust for spice)	1 16 oz can tomato sauce
2 Drops Tabasco	1 28 oz can tomato puree
2 Chorizo links	1 28 oz can diced tomatoes
1 Tbls diced jalapeno (adjust for spice)	
3 Cloves chopped garlic	1 16 oz can kidney beans
3 Tbls beef fat	
1 1/2 Tbls chili powder	
1/2 Tbls cumin	

- In a large pan cook the ground beef with chili, cumin, pepper, cayenne and Tabasco. Reserve 3 Tbls of spicy beef fat for later use. Drain and set cooked beef aside for later use.
- Slice chorizo in half and cut into bite size pieces. In a 6 quart stock pot cook chorizo for 4 or 5 minutes on medium high heat. Add Onions, celery, pepper, jalapeno, garlic, chili, cumin and beef fat. Cook until vegetables are tender.
- Add all tomato products and cook on medium for 15 -20 minutes, stirring occasionally.
- Stir in cooked beef and kidney beans and simmer for 2 hours.

Serve in a crock with corn chips, grated cheddar cheese, and scallions.

Makes about 1 gallon 10 - 12 servings - Freezes well