

RECIPE: GAME TIME CHILI

Courtesy of Soul Elegance Catering

INGREDIENTS

Chili

- 1 ½ lb. Angus Ground Chuck
- ¼ Cup Diced Onion
- ¼ Cup Diced Bell Pepper
- 2 Whole Garlic Cloves Peeled and Crushed
- 2 teaspoons Cumin
- 2 teaspoons Ground Coriander
- 2 teaspoons Fresh Ground Pepper
- 2 teaspoons of Six Chili Powder (or Regular Chili Powder)
- 2 - 14.5 oz. Cans Beef Broth
- 1 - 14.5 oz. Can Chili Ready Diced Tomatoes
- 1 - 14.5 oz. Can Hunts Chili Seasoned Diced Tomatoes in Sauce
- 1 - 6 oz. Can Tomato Paste
- 1 - 14.5 oz. Can White Chili Beans (½ can beans mashed into paste and other ½ left whole)
- 1 - 14.5 oz. Can Mild Chili Beans (½ can beans mashed into paste and other ½ left whole)

INSTRUCTIONS

Chili

1. Cook ground chuck, onion, and bell pepper in stock pot over medium heat until meat is no longer pink and drain.
2. Return ground chuck mixture to heat, add garlic cloves, and cook about 1 minute.
3. Add cumin, coriander, black pepper, chili powder, and beef broth to pot and bring to a boil.
4. Reduce heat and let simmer 10 minutes.
5. Add remaining ingredients and stir until thoroughly mixed, making sure tomato paste and mashed beans are evenly distributed.
6. Allow mixture to simmer another 15 minutes, stirring occasionally.
7. Enjoy chili *using ideas below*, on top of your favorite food, or as part of your favorite recipe!

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Other Chili Ideas

CHILI BAKED POTATO

Ingredients

- Baked Potato (fully cooked)
- Chili
- Shredded Cheddar Cheese
- Sour Cream
- Chopped Fresh Chives or Green Onions

Instructions

1. Cut open baked potato.
2. Top potato with chili, cheddar cheese and sour cream.

Other Chili Ideas (Continued)

HOMEMADE PETROS

Ingredients

Chili
Shredded Cheddar and Monterey Jack Cheese
Sour Cream
Diced Roma Tomatoes
Diced Green Onions
Black Olives
Jalapenos
Corn chips

Instructions

1. Place corn chips in a bowl.
2. Top with chili followed by cheese.
3. Top with remaining ingredients of your choosing and enjoy.

CHILI AND GRILLED CHEESE

Ingredients

Bowl of Chili
Melted Butter
2 Slices of Texas Toast
1 Slice American Cheese
1 Slice White American Cheese

Instructions

1. Pre-heat skillet over medium heat
2. With pastry brush, generously butter one side of a slice of bread.
3. Place bread butter-side-down onto skillet bottom and add both pieces of cheese.
4. Butter a second slice of bread on one side and place butter-side-up on top of sandwich.
5. Cook until lightly browned and turn over.
6. Continue cooking until cheese is melted.
7. Enjoy grilled cheese with a bowl of chili.

TACO SALAD

Ingredients

Restaurant Style Tortilla Chips
Chili
Shredded Cheddar or Nacho Cheese Cheddar Blend
Queso Cheese
Shredded Lettuce
Diced Roma Tomatoes or Salsa
Sour Cream
Diced Green Onions
Black Olives
Jalapenos
Diced Avocado

Instructions

1. Place tortilla chips on a plate.
2. Top tortilla chips with chili.
3. Top with remaining ingredients of your choosing and enjoy.