

Award Winning Chili

Recipe submitted by: Audrey Arnold

Ingredients:

1-1/2 lbs ground beef
6 strips of bacon, chopped
1 can 15 ounces, each, kidney beans, pinto beans, black beans, all drained
1 can 15 ounces fire roasted or plain dices tomatoes and juice
1 6 oz can tomato paste
1 large red onion chopped
1 red pepper, seeded and chopped
1 jalapeno seeded and minced (optional)
2 cups beef stock
1 TB dried oregano
2 tsp. ground cumin
2 TBS kosher salt
1 TBS pepper
1 TBS smoked paprika (or regular paprika)
2 TBS chili powder
1 TBS Worcestershire sauce
1 TBS minced garlic

Directions

Fry bacon, drain, and set aside. Fry onions and peppers until tender. Add the meat and cook until browned. Drain off any excess grease with a large spoon.

Add all other ingredients and stir. Cooked on low and medium-low for about 5 hours.

Garnish with sour cream, cilantro or cheese

Notes

A few tips from Audrey:

- This serves 8 and if you have a large family, I suggest you add more hamburger and beans!
- I put all the beans in a food processor for a few seconds before adding to pot (just my preference).
- I also think I should have only added 1 cup of beef stock because it was too "soopy" so I spooned one large cup of juice out of the pot before eating.
- This is not for anyone who is watching their weight, but you don't eat this every day and it tastes good the next day too! I made this for our family and there was not enough to take home, just for one bowl a piece (8 people). We all like to make enough food for leftovers but not this time.
- The recipe came from "oh sweet basil" in