



CLASSIC GAME DAY CHILI

**FOOD
SHOULD
TASTE
GOOD**
BRAND

DETAILS

Yield: 6-8 servings

Prep Time: 20 minutes

Cook Time: 2 hours

INGREDIENTS

- 1 lb 90% lean ground beef
- 1/2 lb ground pork
- 1 can refried beans
- 1/2 cayenne pepper, optional
- 1 can kidney beans
- 1/2 teaspoon chili powder
- 1 cup fresh salsa
- 1 green pepper, diced
- 1 jalapeño, finely diced
- 1 large onion, diced
- 1 can diced tomatoes
- 1 small can green chiles
- 1 teaspoon ground cumin
- 2 cloves garlic, minced
- 2 tablespoons apple cider vinegar
- olive oil
- pickled jalapeños for garnish
- salt & pepper
- shredded cheese for garnish
- sour cream for garnish

DIRECTIONS

1. Heat a dutch oven (or any other large pot) on medium high heat.
2. When hot, add olive oil.
3. After the oil gets hot add the onions, green pepper, and a pinch of salt and pepper.

- 4.** Add vinegar.
- 5.** Cook for a few minutes then add beef, pork, cumin, chili powder, cayenne, jalapeño, and garlic.
- 6.** When beef is brown and onions are translucent, add refried beans, kidney beans (with liquid), green chilis, diced tomatoes (with liquid) and salsa.
- 7.** Mix together well and bring to a boil.
- 8.** When boiling, bring down to a simmer.
- 9.** Let simmer for 2 hours, stirring about every 15 minutes.
- 10.** Taste the chili along the way and add more spices to taste.
- 11.** Add more salt and pepper.
- 12.** To serve, garnish with a small dollop of sour cream, a tablespoon of cheddar and a pickled jalapeños to taste.