



*From Real Estate to Recipes!*

## **MARCH'S FEATURE RECIPE**

Carrie Kukowski's Blue Ribbon Tailgate Chili

Carrie purchased her Bayview home from Tina in June of 2011



### **Ingredients:**

2 pounds ground beef chuck  
1 pound bulk Italian sausage  
3 (15 ounce) cans chili beans, drained  
1 (15 ounce) can chili beans in spicy sauce  
2 (28 ounce) cans diced tomatoes w/ juice  
1 (6 ounce) can tomato paste  
1 large yellow onion, chopped  
1 green bell pepper, seeded and chopped  
1 red bell pepper, seeded and chopped  
1 (6/8 ounce) can of green chile peppers  
4 cubes beef bouillon  
1/2 cup beer  
1/4 cup chili powder  
1 tablespoon Worcestershire sauce  
1 tablespoon minced garlic  
1 tablespoon dried oregano  
2 teaspoons ground cumin  
2 teaspoons hot pepper sauce (e.g. Tabasco™)  
1 teaspoon dried basil  
1 teaspoon salt  
1 teaspoon ground black pepper  
1 teaspoon cayenne pepper  
1 teaspoon paprika  
1 teaspoon white sugar  
1 (10.5 ounce) bag corn chips such as Fritos®  
1 (8 ounce) pkg shredded Cheddar cheese

### **Directions:**

1. Heat a large stock pot over medium-high heat. Crumble the ground chuck & sausage into the hot pan, and cook until evenly browned. Drain off excess grease.
2. Pour in the chili beans, spicy chili beans, diced tomatoes & tomato paste. Add the onion, green & red bell peppers, chile peppers, bouillon, & beer. Season with chili powder, Worcestershire sauce, garlic, oregano, cumin, hot pepper sauce, basil, salt, pepper, cayenne, paprika, & sugar. Stir to blend, then cover & simmer over low heat for at least 2 hours, stirring occasionally.
3. After 2 hours, taste, & adjust salt, pepper, & chili powder if necessary. The longer the chili simmers, the better it will taste. Remove from heat & serve, or refrigerate, & serve next day. To serve, ladle into bowls, top with corn chips and shredded Cheddar cheese.

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Contact Tina at 414-881-8349