



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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