

Tex-Mex Girls Chili

Katie Joslin, Hannah-Crawford-Stewart and Tori Sellards
Tremont 4-H Club

1/2 pound ground beef
1/2 pound ground pork
Two 16-ounce cans kidney beans, rinsed
Two 14-1/2 ounce cans diced tomatoes with garlic, undrained
One 8-ounce can tomato sauce
One 14-1/2 ounce can tomato sauce
One 14-1/2-ounce can beef broth
1/2 teaspoon chipotle chili pepper
1/8 teaspoon cinnamon
1/4 Serrano chili, seeded and chopped
1/2 green bell pepper, seeded and chopped
3 tablespoons diced green onion
1 tablespoon sea salt

In a large sauce pan, brown beef and pork over medium heat; drain. Stir in tomatoes, tomato sauce, diced green onion, broth, beans, chipotle pepper, salt, Serrano chili and green bell pepper. Bring to a boil, then reduce heat; cover and simmer for 20 minutes or until beans are cooked through and flavors have melded.

For garnish: sour cream, finely chopped sweet peppers, onions, cheese, cilantro, and crushed corn chips.