

Pat Todd's Chili

Serves 6 – plan on doubling

Ingredients:

1 lb. ground beef
3 TB olive oil
1 onion, chopped
2 cloves fresh garlic, minced
1 -2 jalapeno peppers, minced
1 -2 serrano peppers, minced
1 TB chili powder
1 t salt
1 t oregano
1 t cumin
1 t cocoa
1 t red pepper sauce
2 28 oz. Can whole tomatoes, not drained (I used crushed tomatoes)
1 15 oz. Can kidney beans, drained – dark or light (I usually double the recipe and add a can of each)

Brown ground beef in olive oil and drain. Add onions and peppers and let them soften a little.

Add the spices and tomatoes. Bring to a boil and then simmer at least 2 hours or up to six. Add kidney beans the last half hour of cooking.

Serve with oyster crackers and shredded cheddar.