

## **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)

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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.