

CHILI CON CARNE

1 lb lean ground beef
1 lb ground pork
3 tblsp olive oil
1 large onion, diced
2 large carrots, diced
2 stalks celery, diced
1 large red or green pepper, diced
2-4 clove garlic, minced
1 lg can diced tomatoes
1 lg can tomato puree
2-4 cans **dark** red kidney beans
4-6 tblsp chili powder
 $\frac{1}{2}$ tsp basil
2 bay leaves
 $\frac{1}{2}$ tsp cayenne pepper
1 tsp ground cumin

: Brown beef and pork when nearly cooked drain and set aside. In large pot, sauté diced vegetables in olive oil until tender, add spices and simmer until fragrant. Add the tomato paste and cook for a minute. Add cooked meat, tomatoes and let simmer gently about one hour. Add kidney beans, when hot the chili is finished. The chili is always better the next day. Serve with warm corn bread and honey butter.

NOTE: I also use one can of Ro-Tel minced tomato with jalapeño, the MILD type. You can find this in the Mexican product section.