

## **Award Winning Chili**

Since 1989, The Vanilla Bean Café has been making and offering quality food to their guests. The chili has been on the menu since the first year of operation. The only thing that has changed is the quantity in each batch. In 2006, the café sold over 10,000 pounds of chili

2 Lbs lean ground beef  
(we use 80/20)  
2 tsp chili powder  
1/2 tsp cumin  
2 tsp black pepper  
1/2 tsp cayenne  
(adjust for spice)  
2 Drops Tabasco  
2 Chorizo links  
1 Tbls diced jalapeno (adjust for spice)  
3 Cloves chopped garlic  
3 Tbls beef fat  
1 1/2 Tbls chili powder  
1/2 Tbls cumin  
1 medium onion - chopped  
4 stalks celery - chopped  
1/2 red pepper - chopped  
1/2 green pepper - chopped  
1 16 oz can tomato sauce  
1 28 oz can tomato puree  
1 28 oz can diced tomatoes  
1 16 oz can kidney beans

In a large pan cook the ground beef with chili, cumin, pepper, cayenne and Tabasco. Reserve 3 Tbls of spicy beef fat for later use.

Drain and set cooked beef aside for later use.

Slice chorizo in half and cut into bite size pieces.

In a 6 quart stock pot cook chorizo for 4 or 5 minutes on medium high heat.

Add Onions, celery, pepper, jalapeno, garlic, chili, cumin and beef fat.

Cook until vegetables are tender. Add all tomato products and cook on medium for 15 -20 minutes,

stirring occasionally. Stir in cooked beef and kidney beans and simmer for 2 hours. Serve in a crock with

corn chips, grated cheddar cheese, and scallions. Makes about 1 gallon 10 - 12 servings - Freezes well