



## 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)	1 1/2 Tbls chili powder
2 tsp chili powder	1/2 Tbls cumin
1/2 tsp cumin	1 medium onion, chopped
2 tsp black pepper	4 stalks celery, chopped
1/2 tsp cayenne (adjust for spice)	1/2 red pepper, chopped
2 Drops Tabasco	1/2 green pepper, chopped
2 Chorizo links	1 16 oz can tomato sauce
1 Tbls diced jalapeno (adjust for spice)	1 28 oz can tomato puree
3 Cloves chopped garlic	1 28 oz can diced tomatoes
3 Tbls beef fat	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, approximately 10–12 servings

Freezes well