

Live + Love + Laugh Chili Recipe

I'm pleased to share with you my prize winning chili recipe.

Most chili competition are fund raisers- This event was held at The Kenora Mount Evergreen, amongst 12 of us this recipe won the people's choice award!

Ingredient	Amount	
Northern Classic Chili Package	1	pkg
Ground beef	2	lb
Spicy sausages	4	ea
Tomato sauce	1	cup
Tomato paste	1	pkg
Sugar	1	tsp

1. Prepare the Northern Classic Chili package as directed on the back label instructions.
2. Cook the beans and spices for an hour and a half on stovetop.
3. Add 2 pounds of uncooked ground beef to the bean mixture (raw).
4. Add 4 spicy sausages thinly sliced to the bean mixture (raw).
5. Add 1 cup of tomato sauce, 1 tin tomato sauce and 1 teaspoon of sugar.
6. Stir and cook for another hour, and allow to stew.
7. If your mixture is dry don't hesitate to add a bit of water.

Suggestions:

- Purchase a lean ground beef - any fat residue will come to the top. Use day old bread to skim the top and soak up any fat.
- If you're not one for spicy sausage, eliminate it from the recipe. It still offers a great bowl of chili!!
- This recipe is super easy to prepare. The next time your in for a pot spaghetti sauce use the same method' adding raw meat to your sauce you'll find it adds a lot of body to the flavor.