

- Easy No Sweat Recipe -



Freaking Awesome Chili

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The bowls will be licked clean with this family-friendly recipe. Want it spicy? Add in 1 tbsp minced chipotle pepper in adobo sauce, or 1-2 tsp cayenne pepper. The chocolate adds depth and richness but no sweetness.

Serves 6

- 2 lbs (907 g) ground beef
- 1 tbsp (15 ml) oil
- 1 large onion, chopped
- 4 cloves garlic, peeled and finely chopped
- 3 tbsp (45 ml) **Red Guitar Mexican Seasoning**
- 1 tbsp (15 ml) **Flaming Toque Smoky Blend**, optional
- 28 oz (796 ml) diced plum tomatoes
- 1 can tomato soup, such as Campbell's
- 16 oz (500 ml) no salt beef broth
- 3/4 cup (185 ml) mild, medium, or hot salsa
- 1 oz (28 g) 70% or 78% dark chocolate (such as Lindt), chopped (If using Lindt, 3 squares = 1 oz)
- 1 1/2 cup (375 ml) fresh or frozen corn niblets
- 28 oz (796 ml) can red kidney beans, rinsed
- Salt, to taste



1. In a Dutch oven or large deep pot, brown the meat on medium-high heat until no traces of red remain. Siphon off any drippings into a glass measuring cup; let stand. Transfer ground meat to a bowl.
2. Sauté onions and garlic in the oil until translucent. Add **Red Guitar** and the **Flaming Toque**; stir constantly for one minute to toast spices.
3. Return browned meat to the pot; add diced tomatoes, tomato soup, broth, salsa, chopped chocolate. Using a bulb baster, siphon the juice from glass measuring cup, leaving the fat that has risen to the top. Add it to the meat-tomato mixture. Stir.
4. Simmer over low heat, uncovered, for 1 1/2 to 2 hours. Stir often, about every 20 minutes. Add the corn and kidney beans; simmer until the chili is thick, another 60 minutes. Taste and adjust seasonings. Spoon into bowls and top with grated Monterey Jack cheese. Serve with tortilla chips or buns.