



AwardWinning Chili

Jacob · 29/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

8

Description

This awardwinning chili recipe took 2nd place at our local cookoff Bet you cant eat just one bowl If it is too thick add water 14 cup at a time until you reach desired consistency This chili tastes even better the next day

Ingredients

- - 1 (14.5 ounce) can stewed tomatoes
- chopped - 1 onion
- chopped - 2 stalks celery
- chopped - 1 carrot
- sliced - 1 (6 ounce) can tomato paste - ? cup bottled steak sauce - ¼ cup chopped green bell pepper - ¼ cup chopped red bell pepper - ¼ cup white wine - 1 pinch crushed red pepper flakes - 5 slices bacon - 1 ½ pounds ground beef - 1 (1.25 ounce) package chili seasoning mix - 1 teaspoon ground cumin - 1 (15 ounce) can kidney beans
- drained - 1 tablespoon chopped fresh cilantro - 1 tablespoon chopped fresh parsley

Instructions

1. Combine tomatoes
2. onion
3. celery
4. carrot
5. tomato paste
6. steak sauce
7. bell peppers
8. wine
9. and red pepper flakes in a large pot. Bring to a simmer over medium-low heat. While tomato mixture simmers
10. cook bacon in a large skillet over medium-high heat
11. turning occasionally
12. until evenly browned
13. about 10 minutes. Drain bacon slices on paper towels. Cook and stir beef in bacon drippings over medium-high heat until brown and crumbly; drain. Stir in chili seasoning. Stir seasoned beef
14. bacon
15. and cumin into tomato mixture. Continue to simmer until vegetables are tender and flavors are well blended. Stir in beans
16. cilantro
17. and parsley. Continue cooking until beans are heated through.