



Smokin39 Scovilles Turkey Chili

Savannah · 30/09/2024



Prep Time

1 hr 25 mins

Difficult

Medium

Servings

8

Description

This smokin Scovilles turkey chili is a hearty and relatively lowfat chili recipe that is guaranteed to satisfy even the most sadistic spicy food loverREAL MAN FOOD For those with wimpier taste buds omit the habanero pepper Try melting a tablespoon of whipped cream cheese into each dish Hoo boy Also drink beer with lime The acidity seems to help calm the assault on your taste buds when it gets to be too much

Ingredients

- - 2 tablespoons olive oil - 2 small green bell peppers
- seeded and chopped - 1 onion
- chopped - 5 cloves garlic
- minced - 1 habanero pepper
- seeded and chopped - 2 pounds lean ground turkey - 1 (1 ounce) envelope instant hot chocolate mix - 2 tablespoons chili powder - 1 tablespoon paprika - 1 tablespoon ground cumin - 2 teaspoons red pepper flakes - 2 teaspoons dried oregano - 1 teaspoon ground black pepper - 2 teaspoons seasoned salt - 2 (14.5 ounce) cans diced tomatoes with green chile peppers
- drained - 1 (15 ounce) can kidney beans
- drained - 1 (8 ounce) can tomato sauce - 1 tablespoon Worcestershire sauce - 1 teaspoon liquid smoke flavoring - ½ cup cheap beer - ½ cup canned whole kernel corn - 1 tablespoon hot pepper sauce

Instructions

1. Heat olive oil in a large saucepan over medium heat. Add bell peppers
2. onion
3. garlic
4. and habanero pepper; cook and stir until onion translucent. Push bell pepper mixture to one side of pan; crumble in ground turkey. Cover and cook until turkey no longer pink
5. about 5 minutes
6. stirring occasionally. Season with hot cocoa mix
7. chili powder
8. paprika
9. cumin
10. red pepper flakes
11. oregano
12. black pepper
13. and seasoned salt. Stir in diced tomatoes with green chiles
14. kidney beans
15. tomato sauce
16. Worcestershire sauce
17. and liquid smoke. Add beer; partially cover pan
18. and simmer over medium heat for about 50 minutes
19. stirring occasionally. Stir in corn and hot pepper sauce; simmer about 10 minutes more. Remove from heat; cool for a few minutes before serving.