

# A BOWL OF HEAVEN (CHILI Recipe)

Entered in Missouri Club Chili

COOK-OFF 01/17/2015

- 1 large green pepper, chopped fine
- 2 large onions, chopped fine
- 2 ribs celery, chopped fine
- 1 large clove garlic, chopped fine
- Vegetable oil
- 2 pounds ground beef
- 1 (1  $\frac{1}{4}$  to 1  $\frac{3}{4}$  oz) envelope chili seasoning mix  
(~~she~~ <sup>I</sup> uses French's Chili-O)
- 1 quart canned tomatoes
- 2 (16-oz) cans chili beans (I use BUSH'S MILD CHILI SAUCE BEANS)
- 1  $\frac{1}{4}$  cups ketchup
- 1 (12 oz) ~~can~~ beer (~~she~~ <sup>I</sup> uses Miller Lite) MICHELOB LITE BOTTLE BEER
- 1 (12 oz) can lemon-lime carbonated beverage  
(~~she~~ <sup>I</sup> uses 7-UP)
- $\frac{1}{2}$  to 1 teaspoon dried rosemary
- ~~1~~  $\frac{1}{2}$  teaspoon dried oregano & 1 tsp. DRY CRUSHED RED PEPPER
- Granulated sugar, to taste

In a large cast iron skillet, sauté green peppers, onions, celery and garlic until soft in enough oil to keep them from burning.

In another skillet, brown the ground beef, breaking the meat apart to resemble fine pebbles. When beef turns gray, stir in chili seasoning mix.

Add sautéed vegetables: stir well.

Transfer mixture to large Dutch oven <sup>OR SLOW COOKER</sup> with lid. Add tomatoes, chili beans, ketchup, beer and lemon-lime carbonated beverage. Mix well. Cover and cook slowly, so flavors blend thoroughly. When chili begins to bubble,

add rosemary, oregano <sup>& CRUSHED RED PEPPER</sup> and sugar to taste. Cover and simmer 1 hour or longer. I COOKED THE CHILI 4 HOURS. <sup>FROM</sup>

Yield: 8 to 10 servings.

CAROL FEE