

Chili

1 tbsp. olive oil
1½ cups onion, diced
½ cup celery, diced
½ cup red bell pepper, diced
¼ cup Anaheim pepper, diced
¼ cup Pablano pepper, diced
1 Serrano chile, diced
1 clove garlic, minced
1 pound lean ground beef
1 can (28 oz.) whole, peeled tomatoes, crushed
1 can (4 oz.) chopped green chiles
2 cups **Chavie's North of the Border Salsa**
1 can (15 oz.) light red kidney beans, drained
1 tbsp. ground cumin
1 tbsp. chili powder
¼ tsp. salt
½ tsp. sugar
¼ tsp. chipotle powder
¼ tsp Tabasco brand Chipotle sauce



Procedure

Brown the ground beef in a stock pot over medium-high heat until fully cooked. Drain the ground beef and set aside. Heat the olive oil in the pot and add the diced peppers, celery, onions, and garlic and cook until vegetables are tender, stirring occasionally. Return the cooked ground beef to the pot and add the remaining ingredients; bring to a boil. Reduce heat and simmer for 30 to 60 minutes until desired thickness is reached. This recipe can be made hotter or milder depending on which heat level of **Chavie's North of the Border Salsa** is used.

Yield: 6-8 servings