

Chili con Carne

Chili made with chopped fresh vegetables, lean ground beef, kidney beans, spices and Cheddar cheese.

Yield: 1 gallon

Ingredients

- 2 oz. Vegetable oil
- 3 each Yellow onions, diced ½"
- 3 each Green bell peppers, diced ½"
- 3 each Red bell peppers, diced ½"
- 3 tbsp. Fresh garlic, chopped
- 5 lbs. Lean ground beef
- 16 oz. Can jalapeños
- 5 each 16 oz. cans Kidney beans
- 1 - #10 can Bella Rossa Whole Peeled Pear Tomatoes
- 2 cups Bontá Fancy Tomato Paste
- 1 quart Water or as needed
- 2 oz. Mild chili powder
- 2 oz. Ground cumin
- 1 oz. Dry leaf oregano
- 2 oz. Black pepper, 32 mesh
- Onions, minced
- Cheddar cheese

Directions

1. Sauté onions in hot oil, add green bell peppers and red bell peppers and sauté until almost tender.
2. Add garlic and cook until aroma is apparent.
3. Add lean ground beef and brown, using a heavy spoon or a metal spatula break up the meat into small pieces.
4. Add the jalapeños and the spices and sauté briefly.
5. Add the Bella Rossa whole tomatoes, Bontá tomato paste, water, beans and spices.
6. Bring the chili to a simmer and cook for 20 minutes to let the flavors infuse.
7. Garnish each serving with chopped onions and Cheddar cheese.