



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Hell's Kitchen Chili –

**3 tbl. peanut oil
1 onion, chopped
2 tsp. good quality chili powder
2 tsp. ground cumin
1 tsp. dried oregano
1 tsp. dried red pepper flakes
2 lbs. beef bottom round, cut into ½ inch cubes
2 cups crushed tomatoes
1 ¾ cups beef stock
¼ cup tomato paste
2 slices Canadian bacon, minced
1 tbl. sugar
salt and pepper to taste**

Garnishes: chopped red, yellow and orange peppers, sliced scallions, sour cream, avocado and tortilla chips

- 1. Heat 2 tbl. of the oil in a flameproof casserole or Dutch oven. Add the onion, chili powder, cumin, oregano, and red pepper flakes. Cook over medium-low heat for 5 minutes.**
- 2. Add remaining 1 tbl. oil, and brown the meat over high heat, in batches if necessary.**
- 3. Stir in the tomatoes, stock, tomato paste, Canadian bacon, and sugar. Simmer, uncovered, until the beef is tender, 1 ¾ hours, covering the pot when the mixture becomes thick. Season with salt and pepper.**
- 4. Serve the chili in a large bowl, surrounded by small bowls of the garnishes.**

Credit: Silver Palate The New Basics