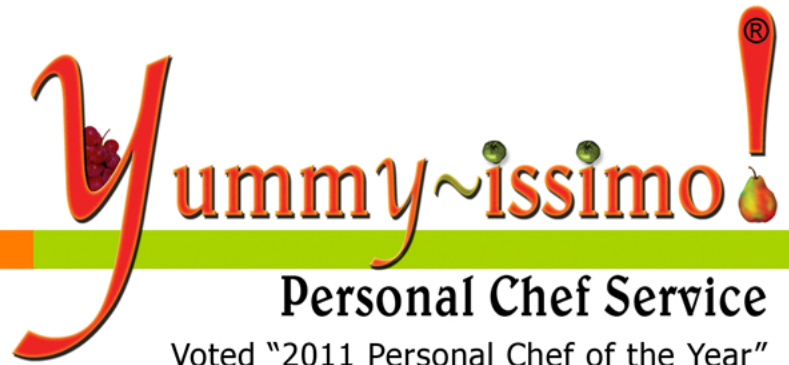


Chilly Day Chili



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 12 servings

olive oil	4 celery stalk, chopped
2 pounds lean ground beef	2 ~ 28oz cans tomatoes, diced, do not drain
1/2 pound spicy sausage	2T cumin, more or less to taste
2 ~ 28oz cans kidney beans, prefer Joan of Arc Spicy	1/2t cinnamon
2 large onions, chopped	3 garlic cloves, minced, more or less to taste
2 large green bell peppers	my secret ingredient: 1 ~ 2oz bottle Paul Prudhomme's Meat Magic

In heavy soup pot, brown onion, green bell pepper and celery in olive oil until all vegetables are tender. Add garlic and sauté briefly.

Add ground beef and sausage. Cook well and mash with the back of a heavy metal spoon to grind up all meat into very fine pieces. Drain fat from pan. Add spices, mix well and simmer 5 minutes.

Add beans and tomatoes. Cook, covered 4~5 hours. This chili is better when cooked 24~48 hours before you serve it so that the flavors can blend.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com