

Debbie's World~ Famous Chili



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

Serves 12

olive oil	2 large onions, coarsely chopped	2 ~ 28oz cans tomatoes, diced
1 pound ground beef	3 celery stalks, sliced	2T cumin
1 pound spicy sausage	4 large garlic cloves, minced	2T Debbie's Southwest Seasoning ~ found at Herbs & Spice at Findlay Market
3 ~ 16oz cans kidney beans ~ I prefer Busch's Spicy	2 red bell peppers, diced	

Heat olive oil in large stockpot. Brown onion, red bell pepper, celery and garlic. Add ground beef and sausage and break up into the smallest pieces possible (I like to smash the meat with the back of a heavy spoon and keep smashing it until it is very very small).

Add beans, tomatoes and spices. Reduce heat and simmer at least 4 hours.

Garnish with your choice of oyster crackers, sour cream, cheddar cheese or chopped cilantro.

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



Debbie Spangler ~ Certified Personal Chef

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