

3rd Times a Charm Chili Recipe

Gary Cerasi with The \$50 Dollar Connector

Ingredients

- 5 slices hardwood smoked bacon (chopped)
- 1 red bell pepper (finely chopped)
- 1 green bell pepper (finely chopped)
- ½ cup celery (finely chopped)
- 1 cup yellow onion (finely chopped)
- 1-2 small jalapeño peppers
- 1 x 15.5 oz Hanover Dark Red Kidney Beans
- 1 x 15.5 oz Hanover Seasoned Tex-Mex Style Red Beans
- 1 x 16 oz Hanover Mild Chili Beans
- 6 oz tomato paste
- 56 oz Happy Harvest Diced Tomatoes
- 2 pounds Ground Beef Chuck
- 1 pound Italian Sausage
- 4 T chili powder
- 1 t dried oregano
- 2 t cumin
- 1 t seasoned salt
- 1 t cayenne pepper
- 1 t paprika
- 1 T white sugar
- 1 t Worcestershire sauce
- 1 T minced garlic
- 3 regular-sized beef bouillon cubes
- ??? Secret Sweet Ingredient

1. In a skillet over medium heat, cook the bacon until crisp. Remove to a paper-towel lined plate and dab off the excess grease. Set aside.
2. Reserve the bacon grease in the skillet. Remove the stem and seeds from the peppers. Finely chop.
3. Finely chop the celery. Remove the peel of the onion and finely chop. Chop the jalapeño pepper and remove the seeds if desired – leave them in for extra heat.
4. Add the peppers, celery, onion and jalapeño pepper to the skillet with the reserved bacon grease. Saute the veggies over medium heat until tender. Transfer to the slow cooker.
5. Add in the chili beans (undrained and do not rinse), petite diced tomatoes and tomato paste.
6. In the same skillet used to cook the bacon and veggies, cook the ground chuck and Italian sausage over medium-high heat until no longer pink. Drain off all the fat and add to the slow cooker.
7. Add in all the seasonings to the crockpot. Crumble the bacon into very small pieces and stir that in the crockpot. Or reserve the bacon in the fridge and add at the end. Stir everything together.
8. Cover and cook on low for 6-8 hours. Taste and adjust seasonings (salt, pepper, chili powder, etc.) Enjoy with fresh cilantro, sour cream and Cheddar cheese.