

# “THE CHIEF’S CHILI”

2007 FIREHOUSE CHILI COOKOFF

“PEOPLES CHOICE WINNER”

- 1 lb. QUALITY GROUND BEEF
- 1 lb. GROUND SAUSAGE (BOB EVANS, JIMMY DEAN, ETC...)
- 1 lb. POLISH KEILBASA
- 1 - 16oz can DARK KIDNEY BEANS
- 1 - 16oz can LIGHT KIDNEY BEANS
- 1 - 16oz can PORK N BEANS
- 2 - 16oz can TOMATO SAUCE
- 1 - 16oz can DICED TOMATO
- 1 pint CONTAINER OF SLICED MUSHROOMS
- ½ Cup JALOPENEOS WITH JUICE
- 1 SMALL RED ONION
- 1 RED PEPPER
- 1 Pkg. CHILI SEASONING (Note: this works great but is not exactly what the Chief uses – after all, he can’t give up all of his secrets!)



- Chop the red onion and red pepper into small pieces. Leave the mushrooms the way they come packages.
- Mix all the ingredients, except the meat, in your kettle of crockpot – NO DRAINING, put it all in!
- Once all that is on the heat, go ahead and cut the kielbasa into ¾ inch pieces and add to the pot.
- Next, you need to cook up the beef and sausage in a fry pan. Chop it up nice, drain and add to the pot.
- Bring the whole thing to a boil for about 15 minutes and then lower and let simmer for however long you desire (the longer the better).

IF YOU LIKE CHILI THAT YOU CAN EAT WITH A FORK OR SPOON YOU WILL LIKE THIS CHILI. WITH ALL THE DIFFERENT MEATS, IT CERTAINLY MAKES FOR A HARDY MEAL. THE MUSHROOMS ALSO ARE SOMETHING DIFFERENT FOR THE PALATE. THIS RECIPE WILL FEED A FAMILY. ENJOY!