

## Mama B's Kicking Hot Chili

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*This chowder will warm your cockles in the deepest of winter.*

### **Ingredients:**

2 Lbs.	Ground beef	½ Lb.	Bacon, cooked and crunched
2	Large onions	½ Cup	Red sweet pepper, chopped
6	Garlic cloves, minced	3-1/2 Cup	Water
1 Can	Red Kidney Bean (15 oz)	1 Can	Northern Bean
1 Can	Diced tomatoes (10 oz)	1 Can	Tomato paste (12 oz)
1	Jalapeno pepper minced	1	Green sweet pepper, strips
3 Tbsp	Mama B's Hot Chili		

### **Directions:**

- *In a 5- to 6-quart Dutch oven, cook ground beef, onions, the 1/2 Cup sweet pepper, and the garlic until meat is brown and onion is tender. Drain off fat.*
- *Stir in the water, the beans, undrained tomatoes and jalapeno pepper, tomato paste and Mama B's Hot Chili blend. Bring to boiling; reduce heat. Cover and simmer for 30 minutes, stirring occasionally. If desired, garnish individual servings with sweet pepper strips.*



*Spice  
Blend:  
Hot Chili*

