

"Buy Local" Cooking Classes



Award Winning Chili Using LOCAL ingredients

Makes 2 gallons

- 3 lbs. Byler's freshly ground beef (the beef was freshly ground!)
- 1 lb. Byler's ground pork sausage
- 4 - 5 medium onions (Organic from AB Naturals - Organic Grocery Store)
- 4 - 5 cloves of garlic, chopped (Organic from AB Naturals - Middlefield)
- 50 - 60 oz. crushed tomatoes
- 25 - 30 oz. tomato puree
- 25 - 30 oz. diced tomatoes
- 1 small can tomato paste
- 60 oz. Bush's Baked Beans
- Tame Your Tiger Spice Blends: Garam Marsala (blend includes cinnamon, clove, chili powder and others), Chili Charger blended spice, Pepper
- Other spices: Salt, Cumin, Allspice (from Parkman Pantry)
- about 2 TBSP. clear vinegar to balance the sugar from the baked beans

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Brown the meat. Sautee the chopped onions and garlic in the juices from the ground beef. Combine remaining ingredients together in a large pot, except for the vinegar. How much spice? Start with 2 TBSP. Garam Marsala, 2 TBSP chili charger, 1 tsp. cumin, and 1 tsp. allspice, plus salt and pepper to taste.

Simmer for an hour or more. Let the flavors develop, refrigerated, for a day. Then - next day - taste. If it seems too sweet (from the sugar in the Bush's Baked Beans), add a tablespoon or two of vinegar to balance.

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- ◆ Byler's Freezer Meats (440) 632-5331 ◆ Parkman Pantry (Amish) Newcomb Rd., Parkman ◆ AB Naturals Organic Grocery (Amish) - Bridge Rd., Middlefield ◆ Tame Your Tiger Tea & Spice (440) 729-7353
 - ◆ Hershberger's Certified Organic Farm (Amish) - Patch Rd., Burton