



CHILI (Original)

- 1/4 cup (50 ml) vegetable oil
- 1 large onion, finely chopped
- 1 green pepper, chopped
- 1/2 cup (125 ml) celery, finely chopped
- 10-12 medium mushrooms, quartered
- 2 cloves garlic, finely minced
- 1 lb. (454 g) lean ground beef
- 1/2 tsp (2 ml) paprika
- 2 cups (625 ml) canned, chopped tomatoes, undrained
- 1 tsp (5 ml) chili powder
- 2 1/2 cups (625 ml) red kidney beans, drained (reserve liquid)
- 1/2 cup (125 ml) Cattle Boyz Original BBQ Sauce
- grated cheddar cheese (optional for garnish)

In a heavy skillet, heat oil over medium-high heat. Cook onions, garlic, celery until celery softens. Add green pepper and mushrooms and cook 3 - 4 minutes. Remove from skillet. Still over medium-high heat, cook ground beef until browned. Drain excess fat from ground beef. Return vegetables to skillet. Add paprika, chili powder, tomatoes with their juice and Cattle Boyz. Stir to mix well. Reduce heat to low. Cover and simmer for minimum 1 hour. Stir in kidney beans and cook for 5 minutes. If you prefer more liquid in your chili add reserved kidney bean liquid to desired thickness. Makes 6 servings.