



SPICY GAME DAY CHILI

INGREDIENTS

- 1 lb Ground Beef
- 1lb Spicy Ground Sausage
- 1 Onion, diced
- 1 Yellow Bell Pepper, diced
- 1 Red Bell Pepper, diced
- 4 cloves Garlic
- 2 TB Tomato Paste
- ¼ Cup of Chili Powder
- 1 TB Cumin
- 1TB Dried Oregano
- 2 tsp Paprika
- ¼ tsp Cinnamon
- ¼ tsp Red Pepper Flakes
- 1 Can Beer
- 28 oz of Fire Roasted Tomatoes
- 1 Can Kidney beans
- 1 Can Great Northern Beans

DIRECTIONS

1. In a large pot on the stove top (I like to use my dutch oven but any large pot works), brown meat. While the meat is browning dice onions and bell peppers.
2. After the meat is brown take the meat out of the pot and set aside. Add some oil to the pot and add onions and bell peppers. Let them cook for 5 min stirring occasionally.
3. After 5 min at the tomato paste and all the seasonings. Stir consistently for 2 minutes.
4. Next, add the Beer (or rootbeer/ginger beer if Gluten Free). Use the liquid to scrape off the stuff at the bottom of the pot.
5. Then, add canned beans and tomatoes. Stir and bring to a boil.
6. Let it simmer for at least 1 hour but the longer it simmers the more flavor you will get!
7. Serve with cheese, cornbread, sour cream!

NOTES

If gluten free don't use regular beer! Sub for gluten free beer, root beer, or ginger beer!