

## CHILI DEL FUEGO

*From Mo Faber, Springfield, Virginia*



### CHILI DEL FEUGO

3 lbs. ground beef  
½ lb. mild Italian sausage  
1 lb. hot Chorizo sausage  
2 large onions, chopped  
6-8 cloves fresh garlic, finely chopped  
¾ Cup chili powder, more to taste  
¼ Cup cumin  
1-2 Anaheim peppers, seeded and sliced  
1-2 Chili peppers, seeded and sliced  
4-5 jalapeno peppers, seeded and sliced  
1-2 serrano peppers, sliced (leave seeds)  
1-2 Hungarian wax peppers, sliced (leave seeds)  
1 red bell pepper, seeded and diced  
3 cans (14½ oz.) diced tomatoes  
2 cans (10 oz.) Rotel tomatoes, (1 "Original Recipe", 1 "Hot Recipe")  
2 cans (16 oz.) dark red kidney beans, un-drained  
2 cans (16 oz.) pinto beans, un-drained (I like to use pintos w/ jalapenos already added)  
3 cans (16 oz.) black beans, un-drained  
2 pkgs. (½ oz.) Ranch-style dressing mix  
2-3 Tbsp honey (can use brown sugar)  
Salt, to taste



In a large pot, cook meat with onions and garlic. Drain off grease. Stir in chili powder, cumin and salt to taste; continue to cook, stirring in spices until well blended. Add hot peppers, tomatoes and beans. Simmer two hours. At this point you can let the chili cool and refrigerate for a day or two. If allowed to cool, bring chili back to simmer, stirring occasionally. Add bell peppers and simmer 30 more minutes. Taste and add any additional seasonings (more peppers, honey or brown sugar, salt, chili powder, cumin, etc.) as needed to adjust to taste. After all seasonings are added and you are satisfied with the taste, simmer at least another 15 minutes before serving. I like to make my chili a day or two before and let it cool in the refrigerator. This lets the flavors of the various peppers intensify. Heat thoroughly before serving.

Note: If you aren't sure how "hot" you want your chili, add the hot peppers gradually, allowing them to integrate thoroughly, tasting until you get the level of "heat" you want. For example, if I use the Pinto beans with jalapenos already added, I add only 1-2 jalapenos, and maybe just one of the others, especially the serrano, which is quite a bit hotter than most other peppers. Simmer those in the chili for an hour, stirring occasionally and then taste. Add more peppers if desired. You can also substitute/add your own favorite hot peppers.