

## **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

3/4 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

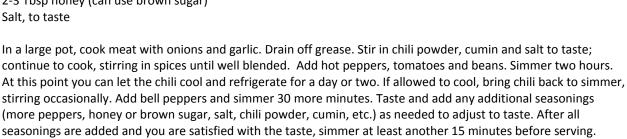
peppers intensify. Heat thoroughly before serving.

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)



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.

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

