"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

Brown the meat. Sauté 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