

Mom's Chili Con Carne

Serves: 6 - 8 **Prep Time:** 20 min **Cook Time:** 8 hrs **Yield:** 2½ quarts

Source: adapted from *Recipes of Elizabeth W Young* 8 Nov 2019

Comments: Now I do remember Mom's chili and I really looked forward to it. The original recipe is yellow and stained. I don't have the slightest idea where she got the recipe. But its been around for a while. Enjoy!

Ingredients:

¼ c Oil
1½ lbs Ground beef, lean
2 med Onions, chopped
2 med Poblano Peppers, large diced
3 lg cloves of Garlic, minced
2 t dry Oregano
¼ t fresh ground Tellicherry Black Pepper
1 T ground Cumin
1 t ground Allspice
2 T Worcestershire sauce
¼ t Paprika
2 - 16 oz cans Red kidney beans, drained
1 - 16 oz can Pinto beans, drained
2 - 8 oz can Fire Roasted Tomatoes
1 c Tomato Puree
⅓ c Red wine, Tempranillo works well

Directions:

Sauté the meat, onion, green pepper and garlic in hot oil in a large skillet. Pour off excess fat and place in a Crock Pot, Instant Pot or a large soup pot with all remaining ingredients and cook on low for 6 - 8 hours, or simmer on stove for 4 hours.