



Tailgate Chili

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Start to Finish Time: 1 hour 25 minutes

Preparation Time: 10 minutes

Cooking Time: 1 hour 15 minutes

Servings: 12

Categories: Main Dish - Beef, Main Dish - Tailgate

Description: Good Game-Day chili for a crowd.

Source: Adapted from Ree Drummond, "The Pioneer Woman"

Ingredients

Olive Oil, for sautéing

2 stalk Celery, diced

2 med Onions, diced

4 lg cloves Garlic, chopped

3 lbs Ground Beef, 85%

1 T Chili Powder

2 t ground Cumin

2 t ground Oregano

3 Bay Leaves

15 ozs Bloody Mary Mix, plus more if needed

1/2 c Vodka

1 1/2 T Montreal Steak Seasoning

2 dash Tabasco

3 T Worcestershire

Sauce

2 15 oz can Red Kidney Beans, drained

1 15 oz can Fire Roasted Tomatoes

Sea Salt and Black

Tellicherry Pepper to taste

V8 Juice, if necessary

Directions -

In a large cast iron pot over medium heat, add some olive oil and sauté the celery and onions until soft. Add the garlic and stir, then add the ground beef. Cook until browned, 5 to 10 minutes; drain off the excess fat. Stir in the chili powder, cumin, oregano and Bay leaves.

In a pitcher, mix up the Bloody Mary mix, vodka, Montreal Steak seasoning, Tabasco and Worcestershire and add it to the pot. Add the kidney beans and Fire Roasted Tomatoes. Stir together well, cover and then reduce the heat to low. Taste and season if necessary. Simmer for 1 hour, stirring occasionally. If liquid level is too low, add V8 juice.