

## Western Chili

### **Separately:**

Marinate 1-2 pounds of boneless pork ribs in 2 tbsps. of Creole Seasoning, 1 tsp brown sugar, 1 tbsp. minced garlic, 1 small can of tomato paste to ½ can water, ¼ tsp white pepper.

*Slow cook ribs in crock pot for at least 6 hours. Shred pork.*

### **In large stock pot:**

2 pounds lean ground chuck – cooked and drained

1 small-medium onion - chopped

Salt, pepper

1 Package McCormick Chili Seasoning

1 Package of McCormick Taco Seasoning

3 tbsp. sugar

2 tbsps. minced onion

4 cans Brook's Chili Beans

1 large can crushed tomatoes

1 large can tomato sauce

¼ cup ketchup

1 tbsp. Worcestershire sauce

1 cup of Western salad dressing

Pork

Brown ground chuck in large stock pot with chopped onion and minced garlic. When meat is well cooked, add - beans, tomatoes and sauce, seasonings, sugar, salad dressing, Worcestershire sauce, ketchup and the previously cooked, shredded pork ribs.

Simmer on medium-low for 1-2 hours.