

Every year, everybody wants to know who the winner of our Chili Cook-off was and what their “secret recipe” is. So the winner of this year’s 2014 Annual Employee Chili Cook-Off was Tammy Nunziante (Chili #7) and here is her recipe that she is willing to share!

Old Fashioned One Pan Chili

3 cans of mild chili Beans
1 can of black beans (drained and rinsed)
1-2 lbs. lean ground beef
1 small onion chopped
2 large can crushed tomatoes
1 can diced tomatoes
1/2 cup ketchup
3 tbsp. white vinegar
1 tbsp. yellow mustard
¼ cup loosely packed brown sugar
Chili powder (2 tbsp. or preferred amount)
Garlic powder
Salt
Pepper
Cumin
Paprika

In large pot add chopped onion, crumbled hamburger meat-season well with salt pepper, garlic salt & paprika and cook until done. Strain away any fat/grease that remains on meat. Add cooked meat back to pot. Add chili beans, rinsed black beans, crushed tomatoes, and diced tomatoes. Mix and begin to heat. When hot add ketchup, vinegar, brown sugar and seasonings until seasoned to preference. Simmer at least 45 minutes on medium- low, stir occasionally to keep from burning / sticking to pan.

For convenience: Can use one package/envelope of McCormick chili seasoning and adjust seasoning to your specific taste with cumin, garlic powder, salt and pepper.

For spicy chili: add cayenne pepper for heat.

For a thinner chili: add more crushed tomatoes or one can tomato sauce.

Top with cheese, chopped green onions, Fritos.