

Marianne Pelletier's Blue Ribbon Chili

Ingredients:

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| 2 pds ground beef chuck | 4 cubes beef bouillon |
| 1 pd Italian sausage (bulk) | 1/4 cup chili powder |
| 3 (15 oz) cans chili beans; drained | 1 Tblsp Worcestershire sauce |
| 1 (15 oz) can chili beans in spicy sauce | 1 Tblsp dried oregano |
| 2 (28 oz) cans diced tomatoes with juice | 2 tsps ground cumin |
| 1 (6 oz) can tomato paste | 2 tsps Tabasco |
| 1 large yellow onion, chopped | 1 tsp dried basil |
| 3 stalks of celery, chopped | 1 tsp salt |
| 1 green bell pepper, chopped | 1 tsp black pepper |
| 1 red bell pepper, chopped | 1 tsp cayenne pepper |
| 2 green chili peppers, chopped | 1 tsp paprika |

Directions:

1. Brown ground chuck and Italian sausage. Drain excess grease.
2. Combine rest of ingredients in pot with meat. Stir and cover. Simmer over low heat for at least 2 hours stirring occasionally.
3. After 2 hrs taste and adjust. The longer the chili simmers the better it will be. I also found that doing it the day before and refrigerating it overnight makes a difference in taste.

