

## Red Hot Chile Preppers - Lucky Rabbit - November 18,2023

### Ingredients

2 lbs. Chili meat  
1 package Andouille Sausage  
15 oz Quality Beef Broth  
15 oz water  
15 oz Quality tomato sauce  
1 TBSP Onion Powder  
1 TSP Roasted Garlic  
1 TBSP Paprika  
2.5 TBSP Chili Powder  
1 TSP Cayenne  
1/2 TSP Black Pepper  
1/2 TSP Sea Salt  
1 TSP Cumin  
5 Green Onion - small to medium size  
1 Jalapeno - Chopped  
2 stalks chopped celery  
4.5 oz Chopped green chilis  
14 oz Diced tomatoes  
15 Oz Kidney Beans  
12 Lager Style Beer  
1/4 TSP White Pepper

Serve with garnish of choice below

- Cheese of Choice
- Fresh Onions
- Fresh Jalapeños

COOKING the CHILI:

- Cook 2 lbs Chili meat
- Drain Oil off cooked meat
- Return meat to large Pan
- Use 1/2 the package of Andouille sausage
- 15 oz Quality beef broth
- 15 oz Water
- 1 15 oz Tomato sauce

COOK the above for 30 minutes

\*\*\* If you had a lid on the pot, remove it and cook without a lid to thicken up the Chili

\*\*\* If it begins to get too dry, add Beef Broth, replace lid

ADD the following

- 1 TBSP Onion Powder
- 1 TSP Roasted Garlic
- 1 TBSP Paprika
- 1 TBSP Chili Powder
- 1/2 TSP Cayenne
- 1/4 TSP Black Pepper
- 1/4 TSP Sea Salt

Cook all of the above on good simmer for 60 minutes

Add the following:

- 1 TBSP Chili Powder
- 1 TSP Cumin
- 1/4 TSP Black Pepper
- 5 Chopped Green Onions
- 1 Chopped Jalapeño

- 2 Single stalks chopped celery
- 4.5 OZ chopped green chiles
- 14 oz Diced tomatoes
- 15 Oz Kidney Beans
- 12 oz Can Lager Style beer

Cook slow boiling for 45 minutes

Add This:

- 1/4 TSP White pepper
- 1/8 TSP Sea Salt - Salt to taste really, you might not even need this. If you have a medical condition leave all the salt out...
- 1/2 TSP Cayenne
- 1/2 TSP chili powder

Cook 60 minutes