

# Chilly Nite Chili

## Ingredients:

- 1 lb. Ground Pork
- 1 lb. Sage Pork Sausage
- 1 lg can Chili Beans
- 1 lg can Diced Tomatoes
- 1 lg can Tomato Sauce
- 1 lg can Tomato Paste
- 1 can Rotel Tomatoes
- 1 can Chopped Green Chiles
- 2 cans Chipolte or Mexican Corn
- 1/2 cup Ketchup
- 3 - 4 tablespoons Chili Powder
- 2 tablspoons Cumin
- 1 teaspoon Cayenne Pepper
- 3 Teaspoons Tabasco or Hot Sauce
- 1 Chopped Onion
- 1 Chopped Green or Yellow Pepper
- Salt & Pepper to taste
- Stir in Water to desired consistency

## Directions:

Brown meats on med high and drain  
In large pot add remaining ingredients  
Add cooked meat to Chili Pot and bring to a boil  
Lower to low, cover and simmer for a minimum of 20  
minutes or all day

This can also be made in a crock pot with cooked meat.

Top with Chopped Onion, Jalapeño, Sourcream,  
Shredded Cheese, and Soup Crackers

Serve with Velveeta Grilled Cheese Sandwiches

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