

Uncle Rob's Chili

WHAT YOU WILL NEED

- 3 stalks celery, diced
- 2 large onions, diced
- 1 large bell pepper
- 1 can diced tomato (Rotel)
- 2 15-ounce cans tomato sauce
- 1 can black beans, drained & rinsed
- 1 can kidney beans, drained & rinsed
- 1 small can diced chiles
- 1 12-ounce beer (Abita Turbodog or Amber)
- 1 tablespoon brown sugar
- ½ cup cola
- ½ cup chili powder
- ¼ cup cumin
- 1/8 cup paprika
- Pinch of cayenne (optional)
- 1 pound ground turkey
- 1 pound ground beef
- 1 pound green onion pork sausage
- 1 can beef broth
- Rouses salt and pepper to taste
- 1 cup grated mild or medium cheddar cheese for garnish
- 6 dollops of sour cream and 1 cup raw white onions for garnish
- Saltine crackers

HOW TO PREPARE

In a large heavy pot, brown ground meats. Add chopped seasonings until wilted. Add remaining ingredients and bring to a low boil, stirring often. Cover pot, lower to a simmer and cook for at least 3 hours, stirring occasionally. Taste and adjust seasonings.

Serve hot with Saltine crackers and garnishes on the side.

