

Frank's Pickled Peppers CHILE Con Carne

2 lbs. Ground Beef, chicken, or turkey
4 tbsp. OIL (Corn, Canola, Olive, etc.)
2 (16 oz) jars SWEET AND SPICY SALSA
1 small Yellow Onion, chopped
2 16 oz cans Pinto, Black, or Red Kidney Beans
1 15 oz. can Beef Broth
3 Cloves Garlic, minced
2 tsp. ground Cumin
6 tbsp Chili Powder
1 tbsp dried Oregano
Salt and ground black pepper to taste

OPTIONAL

1/4 CUP Burgundy Wine
1 (11 oz) can Corn Niblets

1. Heat OIL in a heavy bottomed 4qt. or larger pot. Add ONIONS and cook on med. heat for 2 min. add GARLIC and cook 5-7min or until onions become translucent.
2. Crumble in the GROUND BEEF . Cook on medium-high heat stirring occasionally until meat is well browned. Spoon out excess fat or drain in a colander.
3. Over low heat, add SALT, BLACK PEPPER, SWEET AND SPICY SALSA, CUMIN, CHILI POWDER, and OREGANO. Stir well.
4. Add BEEF BROTH, BEANS, and if desired the WINE, and Corn. Simmer on low heat uncovered, stirring occasionally FOR AT LEAST 1 HR.
5. Serve in bowl or crocks with chopped raw onion, sharp cheddar cheese, sour cream, and tortilla chips.

Recipe may be halved.

SERVES 5-7

