



A Recipe From Cherry's Kitchen

CHERRY'S HALLOWEEN CHILI

- 6 lbs Lean Chili Meat
- 3 pkgs Wick Fowlers Chili Mix
- 28 oz Can Crushed Tomatoes
- 1 cup Ketchup
- 3 Cloves Garlic Chopped
- 1 Large Yellow Onion – Coarsely Chopped



Brown the chili meat with onions and garlic in a soup put. From the chili mix use only the salt, chili powder, paprika and cumin stirring into the meat. Add tomatoes (with 3 cans of water) and catsup. Simmer over low heat for about 30-45 minutes.

Depending upon how hot you like your chili add the little packages of hot pepper from the chili mix. I use one (1) of them with this amount of chili but you can always make your chili hotter while you are eating. If you would like your chili more soupy you can add water or reduce the liquid content by adding masa flour from the chili mix. It is best to adjust this at the end.

Now that your chili is done you can eat with hot dogs, cheese and onions with crackers or Fritos..
MMmm MMmm Good!!!



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