

# Outpost Chili

(Serves 10)

1 large Brown Onion - diced  
6-8 cloves Garlic - minced  
1 Red Bell Pepper - diced  
1 Green Bell Pepper - diced  
3 Green Chili Peppers  
5 15 oz. cans Beans (kidney, black, great northern, pinto small red, or any combination)  
- drained and rinsed  
2 lbs. Ground Turkey  
1 lb. Ground Chicken  
1 28 oz. can Whole Tomatoes - drained  
1 28 oz. can Diced Tomatoes - drained  
1 cup yesterday's Coffee  
1/2 bottle or can of Beer  
3 Tablespoons unsweetened Cocoa  
1/3 cup Sugar

Butter or Olive Oil, Cayenne Pepper or Hot Sauce, Black Pepper, Salt, Worcestershire sauce, Chili Powder (J uses Carroll Shelby's Chili Kit in the little brown bag because he likes the Chili Powder. It also includes packets of Salt, Cayenne and Masa Flour which you can use as a thickener if your chili is too soupy. J supplements with a half package of New Mexico Hot Chili Powder).

## Directions

In a large (8-10 quart) pot, saute onion, garlic, red, bell and chili peppers in a little butter or olive oil. In a separate pan, brown meat and drain. Add meat to the large pot along with beans, tomatoes, sugar, beer, cocoa, coffee, chili powder and Worcestershire. Simmer over low heat for at least a couple of hours, stirring occasionally. Cooking it longer only helps; like many tomato-based dishes it's even better the second day. Salt and pepper to taste. Add the heat (cayenne or hot sauce) towards the end so it doesn't get away from you and season for your wimpiest guest.

Garnish with (optional): Diced red or white onion, dollop of sour cream, grated cheddar cheese.