

J & J Chili

Jim developed this recipe together with his wife, Jamie, who is also the best cook Jim knows. Using two type of chili powders combined with the secret ingredient – home-made chicken stock – gave this chili dish its special hearty touch.

J & J Chili

1 lb	Ground pork browned in cast iron skillet
2 cups	Home-made chicken stock
2 cans	Chili beans
1 can	Stewed tomatoes
1 lb	85/15 ground beef seasoned with salt and pepper, browned and drained
1 ½ tbsp	Minced garlic
½ cup	Chopped white onion
½ cup	Chopped red bell pepper
½ cup	Chopped yellow bell pepper
2/3 cup	Chopped and deseeded Jalapeno pepper
3 tbsp	Sensient Mountaineer Chili Powder
3 tbsp	Sensient El Capitan Chili Powder
3 tbsp	Double-concentrated tomato paste

Mix all ingredients and simmer for at least 2 hours before serving.



Created by: Jim Shank

