



Contest Winning COOKING INSTRUCTIONS

WORK HARD. PLAY HARD. MAKE GREAT CHILI.

INGREDIENTS //

- (1) package Man's Man Chili Spice Mix
- 2 1/2 - 3 lbs. Ground Beef
- (1) Large White Onion Diced (3 cups)
- (1) Red Bell Pepper Diced (3/4 cup)
- (1) Yellow Bell Pepper Diced (3/4 cup)
- (1) Orange Bell Pepper Diced (3/4 cup)
- (1) Green Bell Pepper Diced (3/4 cup)
- (3) Fresh Tomatoes Diced (3 cups)
- (1) can Hot Chili Beans
- (1) can Mild Chili Beans
- (1) can Kidney Beans
- 1 Qt. Tomato Juice
- 2 TBSP Extra Virgin Olive Oil

SUGGESTED UTENSILS //

- (1) Large Frying Pan with Lid
- (1) Deep Pot
- (1) Large Bowl for Diced Peppers & Onions
- (1) Bowl for Diced Tomatoes
- (1) Can Opener
- (1) Knife for Dicing Vegetables
- (1) Cutting Board
- (1) Cooking Tool for Mixing Meat
- (1) Large Spoon

STEP 1 :: FOOD PREPARATION //

- 01** Wash vegetables. Dice the white onion and bell peppers and mix them together in a bowl. Try to keep the diced vegetables approximately the same size for consistency and taste.
- 02** Dice the tomatoes, discarding runny parts/seeds and hard white area, and place them in a second bowl.
- 03** Pour tomato juice and beans into a deep pot and set aside for later.

STEP 2 :: COOKING INSTRUCTIONS //

- 04** Add olive oil to a large heated skillet set on med-high heat. Add the ground beef to the hot skillet, break up the meat and sprinkle 1/3 of Man's Man Chili™ Mix over the meat. After 4 minutes, break up the meat again and stir in another 1/3 of the Man's Man Chili™ Mix. After another 4 minutes, stir in the remaining chili mix.
- 05** After the meat is cooked, drain the grease from the pan and add the diced bell peppers and white onions in with the meat. Continue cooking and stirring for 3-4 minutes or until the onions start to soften (not translucent). Then add the tomatoes and cook them for another 2-3 minutes, stirring often.
- 06** Pour the ground beef/vegetable mixture into the deep pot containing the tomato juice and beans. Stir and cook under a high heat until the chili starts to boil. Once the chili starts to boil, turn the heat down to low and let simmer for 40 minutes. Stir often.

