



Scoville Warming Cowboy Chili

Ingredients:

- 2 pounds ground beef
- 1 tablespoon vegetable oil
- 1-1/2 cups chopped onions
- 1 heaping tablespoon minced garlic
- 1 medium green bell pepper, seeded and coarsely chopped
- 2 tablespoons chili powder
- 1 tablespoon ground cumin
- 2 cans (14.5 ounces each) diced tomatoes, undrained
- 2 cups (16 ounces) beef bone broth
- 1 can (15 ounces) black beans, rinsed and drained
- 1 can (15.25 ounces) whole kernel corn, drained
- 2 tablespoons Scoville Warming™ Texas Hot Sauce
- Salt and pepper

Cook ground beef in stockpot until thoroughly browned. Remove, drain and set aside.

Heat oil in stockpot over medium heat. Add onions, garlic and peppers. Stir and cook until onions and peppers are tender.

Return ground beef to stockpot. Add chili powder and cumin. Cook for 3 minutes. Stir in diced tomatoes and broth, bring to a boil. Reduce heat; cover and simmer 30 minutes. Uncover stockpot and continue simmering 30 minutes, stirring occasionally. Stir in beans, corn and Scoville Warming™ Texas Hot Sauce; cook until heated through. Season with salt and pepper as desired.

Sue's note: Taste chili before adding salt or pepper. Add more Scoville Warming™ Texas Hot Sauce (it's salt-free) for an extra burst of flavor and heat.

