

Heat Wave Chili

written by The Recipe Exchange | June 4, 2015

Ingredients

6 jalapeno peppers
4 yellow chili peppers
2 1/2 cups water – divided
2 tsp. oregano leaves
1 oz. packet ranch dressing mix
1 lrg. onion – diced
1/2 tsp. black pepper
2 Lbs. ground beef
1 Lb. ground pork
7 cloves garlic – crushed
3 Tbls. vinegar
1/2 cup chili powder
1 Tbls. ground cumin
1 tsp. cayenne pepper
2 tsp. granulated sugar
(2) 8 oz. cans tomato sauce – divided
15 oz. can stewed tomatoes
4 oz. can diced green chilies – drained
2 cups beef broth
salt – to taste
1 lb. chorizo OR spicy garlic sausage
27 oz. can kidney beans – drained
29 oz. can pinto beans – drained

Directions

Remove stems and seeds from chili peppers. Roast on skewers over a grill until skins are lightly browned. Chop into small pieces. Set aside.
Combine 1/2 cup water and oregano leaves and bring to a boil. Strain, reserving liquid and discarding oregano. Set aside.
Mix ranch dressing mix, onions, black pepper, ground beef, and ground pork in skillet. Brown mixture, stirring to break up meat. Drain.
In large pot, combine roasted peppers, oregano water, browned mixture, garlic, vinegar, chili powder, cumin, cayenne pepper, granulated sugar, 1 can tomato sauce, stewed tomatoes, canned green chilies, beef broth, 1 cup water, and salt.
Cover and simmer 1 hour, stirring occasionally.
While chili is simmering, brown chorizo in a skillet, stirring to break up meat. Drain. Add chorizo to chili pot.
After chili has simmered for 1 hour, add 1 can tomato sauce, beans, and 1 cup of water.
Simmer for 30 minutes.