

**Best Chili Ever
(or at least according to some people LOL)**

10-12 servings

4 slices		bacon
1 ½ lbs	750 gm	ground beef
1		medium onion, chopped
1		medium red pepper, chopped
2 cloves		garlic, minced
1 tsp	5 ml	salt
2 tbsp	30 ml	chili powder
1 tsp	5 ml	cumin
1 tsp	5 ml	oregano
1 tsp	5 ml	paprika
¼ tsp	1 ml	cayenne pepper
¼ cup	60 ml	tomato paste
¼ cup	60 ml	water
1		can (14 oz/415 ml) jellied cranberry sauce
2 tbsp	30 ml	unsweetened baking cocoa
1		can (14 ¾ oz/436 ml) diced tomatoes
1		can (10 oz/296 ml) tomatoes with green chilies
2 cups	500 ml	chicken broth
1		can (15 oz/445 ml) black beans, rinsed & drained
1		can (15 oz/445 ml) chili beans
1 tsp	5 ml	hot pepper sauce

Note: Can make substitutions (eg ground chicken or turkey) and omissions (eg hot sauce).

In a stockpot, cook bacon over medium heat until crisp, about 10 minutes. Drain on paper towels; crumble bacon and set aside for garnish. Drain bacon drippings, reserving 1 tbsp in a small bowl.

In the same pan, cook beef over medium high heat until no longer pink, about 8 minutes. Remove beef and set aside. Drain and discard beef drippings.

Return reserved bacon drippings to the stockpot; heat over medium-high heat. Add onion and red pepper; cook about 5 minutes, stirring frequently, until softened. Add garlic and salt; cook for 2 minutes. Add chili powder, cumin, oregano, paprika, cayenne pepper, tomato paste and water; cook 5 minutes, stirring frequently. Add cranberry sauce; cook 3 minutes longer.

Stir in cooked beef, cocoa, both cans of tomatoes, tomato sauce, broth and both cans of beans. Reduce heat to low. Simmer, uncovered, about 1-1/2 hours or until chili thickens slightly, stirring occasionally. Stir in hot sauce.

Top individual bowls with reserved crumbled bacon. Serve with other toppings of your choice: sour cream, shredded smoked cheddar cheese and/or chopped green onions.

Recipe by: Kathy Nervig, (from Ankeny, Iowa)

Source: WHO NEWSRADIO 1040 (Des Moines Iowa) <http://whoradio.iheart.com/articles/who-recipes-305394/best-chili-ever-11762925/>