

Happy Fat Man's Chili

2 lbs burger
2 lbs hot Italian bulk sausage
3 medium onions, chopped.
3 medium peppers(1 green, 1 yellow, 1 red), chopped.
A couple jalapeno peppers, chopped (if you choose)
1/2 cup finely chopped celery
2 tablespoons olive oil, (I always use more, like to cover bottom of pan)
1 can (28 ounces) whole tomatoes, undrained
2 tablespoons dried parsley flakes
2 tablespoons chili powder(I use more, to taste)
1 teaspoon salt
1 teaspoon pepper
1/2 teaspoon garlic powder
1 can (15 1/2 ounces) dark red kidney beans
1 can (15 1/2 ounces) light red kidney beans
1 can (15 1/2 ounces) chick peas
1 teaspoon of the hottest hot sauce you can find (to taste)

In Dutch oven, brown meat over medium heat, stirring occasionally. Chop peppers, onions, and celery during this time. Remove from heat, drain, and set aside. In large skillet, cook and stir onions, peppers, and celery in Olive Oil over medium heat until tender. Add entire vegetable mixture and all remaining ingredients, except beans, to meat in Dutch oven. Heat to boiling. Reduce heat; cover. Simmer 1 hour to blend flavors. Stir in beans. Cook, uncovered, 30 minutes longer. Add more hot sauce to taste. Serve with your favorite bread and butter and your favorite cold beverage! Just made myself hungry!

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