**Adams Chilli**

Must have

Optional but strongly advised

How to prepare that ingredient

2 cans diced tomatoes

1 can beans (pinto or black)

1 can worth of spaghetti sauce

1.5 Tablespoons chili powder

1 Teaspoon cumin

2 cloves garlic

2 lbs ground meat (Beef, Turkey, etc...)

½ onion (yellow, white... whatever)

5 sticks celery

Small can of diced olives

3-4 jalapenos

See last page for super optional

**Time:**

* 20 mins to put together if your a bamf in the kitchen, 30 if you’re a scrub
* 6-8 hour cook time

**Directions:**

* Set crockpot to low, and add these ingredients:
  + Diced tomatoes
  + Beans
  + Spaghetti sauce
  + Chilli powder
  + Cumin
  + Garlic
  + Celery
  + Olives
* Mix ground meat with onion
* Cook in pan till meat turns brown all the way through
  + Medium low heat, stirring every minute
* Drain meat in strainer
* Add to crock pot and stir
* Will be done in 6-8 hours, stir every 1-2 hours. Can eat at 4 hours if you're desperate
* Add 1 jalapeno every 30 minutes before completion.
  + Example: 1 @ 6 hrs, 1 @ 6 hrs 30 mins, 1 @ 7 hrs, 1 @ 7hrs 30 mins

**How to prepare that ingredient**

* Garlic
  + Minced
* Celery
  + Whatever size you want in your spoon, i like sliced with the width of half your pinky.
* Onion
  + Diced
* Beans
  + Drain and rinse in strainer
* Olives
  + Drain and rinse in strainer
* Jalapeno
  + Whatever size you want in your spoon, i like thick sliced with the width of your pinky.

**Super optional**

When about to eat the chilli, add

* Mexican cheese (yellow, white, multitype cheese shred type thing)
* Lime
* Avocado

Instead of using a spoon, use Fritos chips to scoop up and eat.

**Chili side notes**

My mama once told me “Chilli is different every time you make it”, so don't be afraid to tweak the ingredients. My favorite variation has been to mix 1 lb of chorizo with 1 lb of beef. I add the jalapenos towards the end so the chilli will be spicy, if you add them at the beginning you will have the flavor of jalapenos but will not be very spicy. This recipe was based off of a Betty Crocker recipe which is at the end of the doc.

Because I use spaghetti sauce instead of tomato sauce, i've reduced the spices as the sauce already has spices in it. 2→1.5 Tablespoons Chili powder, 1.5→1 Teaspoons cumin, ½→0 teaspoon salt and ½→0 teaspoon pepper. Increase the spices back up if you feel like you want more flavor.

Great to freeze in tupperware up to a month. The chili is just as good, maybe be even better when reheated.

The Approximate cost of the Chili is $20 and produces about 4 servings for avid eaters, 6 servings for the average Joe, and 8 if you are using it as a side dish with a meal.

Recipe based on this

