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A Recipe For:

# Cincinnati Chili

**From the Kitchen of:** Doug

**Servings:** 8-12

**Prep Time:** 30 minutes **Bake Time:** 2 hours **Bake Temp:** Simmer

**Ingredients for Chili:**

* 6 Cups Water 1 ½ Tsp Nutmeg
* 1 ½ Lbs. Ground Beef 1 Tsp Red Pepper – Ground or Flakes
* 6 Oz. Tomato Paste ½ Tsp Ground Cardamom (optional)
* 2 Tbsp. Cider Vinegar 1 Tsp Black Pepper
* 2 Tsp. Allspice 1 Tsp Salt
* 1 Tsp. Cumin 2 Tsp Worcestershire Sauce
* 1 Tbsp. Cinnamon ½ Oz Baking Chocolate
* ½ Tsp. Coriander 3 or 4 Bay Leaves
* 1 Tsp. Ground Cloves 4 Cloves Garlic

**Ingredients for 5-way and Coneys:**

Thin spaghetti, finely shredded mild cheddar cheese, finely chopped white onion, red kidney beans, oyster crackers, hot dogs, buns, mustard

**Chili preparation:**

In large pot add in water and raw ground beef. With fork or by hand, crumble/mash ground beef in water. Add tomato paste. Stir mixture with fork. Add all other ingredients. Bring to low boil, then simmer for at least 2 hours. Remove bay leaves and garlic cloves before serving.

**Chili serving Ways:**

2-Way – Spaghetti

3-Way – add Cheese

4-Way – add Onion

5-Way – add Beans

serve with oyster crackers and hot sauce (optional)