

From your friends at

**HAUNTSBURG**



# FRANKEN-CHILI™

EAT IT, WHILE YOU STILL CAN...

2 lb. stewing beef (cut into bite-sized pieces), 1 teaspoon each: salt and pepper, 2 tablespoons oil, 1 large onion (minced), 4 cloves garlic (minced), 2 stalks celery (minced), 5.5 ounce can tomato paste, 3 tablespoons chili powder, Durkee Six Pepper to taste. 3 cups beef bone broth, 28 ounce can crushed tomatoes, 2 tablespoons honey, 14 ounce can kidney beans.

Cut beef into small cubes. Heat oil in large pot over medium heat. Brown beef cubes drain oil if necessary. Then add onion to the mix along with celery and garlic. Separately, mix tomato paste along with chili powder and mix. Pour beef broth into the pot. Add crushed tomatoes, browned beef, onions, celery mix. Bring to boil, then reduce heat to low and cover the pot. Gently simmer for 2 hours. Don't allow chili to burn to the bottom of the pot. Add beans to warm prior to serving. Season to taste with salt and Durkee's Six Pepper.