

Kens Hot Chili

20 Jalapeno peppers chopped
2 Lg. Green Bell peppers chopped
2 Whole Garlic chopped
2 tsp. vegetable oil
2 tbs. Ground Cumin
1/2 tsp. Ground Black Pepper
1 14.5 oz Can Crushed Tomatoes
2 15.25 Cans Red Kidney Beans
1 11oz. Can Mexican Corn*
1/4 cup Rice Wine Vinegar

20 Habanero peppers chopped
2 Lg. Onions chopped
2 lbs. Ground Pork or Turkey
2 tsp. Dried Oregano
1/2 tsp. Salt
1 14.5 oz Can Diced Tomatoes
1 6oz Can Tomato Paste
2 15.25 Cans White Beans
4 cups water

Remove the stems and seeds from all peppers (*seeds may be left in for added heat*). Wash and place in large kettle with 4 cups of water. **Bring to boil and simmer** until tender (*about 15 min.*); drain and set aside.

Heat oil in kettle and brown Pork or Turkey. Add chopped onion, garlic and peppers.

Cook over medium-low heat for 10 minutes. Add Vinegar, Crushed Tomatoes, Diced Tomatoes, Tomato Paste, Kidney Beans, White Beans, Mexican Corn (*optional*)*, Black Pepper, Cumin, Oregano and Salt. Bring to boil and then simmer for 3 to 4 hours. Serve and top with shredded cheddar cheese if desired.

NOTE: Working with Jalapenos, Habaneros or other chiles: Capsaicin is the ingredient that causes the burning sensation. It's a good idea to use rubber gloves when handling fresh chilies. If you choose not to wear gloves, be extremely careful not to touch your eyes. After you've finished handling the chilies, wash your knife and cutting board with hot soapy water to ensure that there is no carry-over to other foods that may come in contact with the peppers.