



THE ingles TABLE

with Abby J
Black Hawk Chili

Shopping List

- 1 lb. ground beef
- 1 lb. hot pork sausage
- 1 large Vidalia onion diced
- 1 medium red bell pepper, chopped
- 1 medium poblano pepper, chopped
- 4 cloves garlic finely chopped
- 1/4 cup hot chili seasoning mix
- 1 tablespoon ground cumin
- 2 teaspoons paprika
- 1 tablespoon dried oregano
- 1 quart jar of preserved tomatoes
- 1 16 ounce diced tomatoes
- 1 12 ounce bottle of amber beer
- 1 cup chicken broth
- 1 cup orange juice
- 1 15 ounce can Dark Red Kidney Beans
- 1 15 ounce can Northern Beans
- 3 tablespoons Abby J's Smokin Hot Sauce
- Shredded sharp cheddar cheese and sliced scallions

Cooking Instructions

- 1)** Cook the beef and sausage in a large sauce pan. Drain and set aside
- 2)** Add the onion, and peppers to a saucepan and cook until soft, about 5 minutes
- 3)** Add the garlic and 1 teaspoon salt and cook 2 minutes
- 4)** In a large stock pot combine cooked meat and peppers and seasonings
- 5)** Stir together and add tomatoes, beans, beer, broth, and orange juice.
- 6)** Cook, stirring occasionally, until the chili thickens slightly about 1 hour
- 7)** Stir the hot sauce into the chili and season with salt
- 8)** Add some chicken broth or more beer if the chili is too thick

