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How to Make Chili Con Carne Like Costco's Homemade Recipe

Tastes Great and Super Easy

If you love Costco's chili (sold in the fridge case at the back of the store, to the left of the roasted chickens) you'll be amazed how incredibly simple it is to make at home. You can cut the cost in half, and even substitute turkey or chicken to make it

healthier. Or add pork or Andouille sausage. Add more beans or no beans, to customize it the way YOU like.



Total time: about 1 hours, Cooks for about: 1 hour

Yield: 10 servings for a 2-3 lbs of meat

Easy to make!

Ingredients

- **1 Tablespoon oil** - I prefer olive oil
- **2 - 3 lbs lean ground meat** - Beef OR turkey - Or Chicken Or pork - OR any combination you like. Or skip the meat if you want a vegan / vegetarian meatless version!
I prefer 2/3 turkey and 1/3 beef. It's leaner and healthier but still has the rich beef flavor.
- **2 garlic cloves**, minced (or 2 teaspoons of already minced garlic)
- **1 Tablespoon chili powder**
- **1 Tablespoon ground cumin**
- **2 (14 to 15.5 oz) cans chopped tomatoes** (usually called "diced tomatoes")
- **1 or 2 cans (14 to 15.5 oz each) tomato sauce**
- **6 oz to 12 oz tomato paste** - if you like a thicker chili (although as you cook the chili, the starch in the beans will thicken it, so wait until near the end to add tomato sauce).
- **2 (14 oz each) cans red kidney beans**, drained and rinsed, more or less as you like! You can use light or dark kidney beans, or other types, if you prefer. You can even use dried beans, just follow the directions on the bag and soak them overnight first.
- **1 large sweet onion**, diced
- **Tabasco Sauce** - Original Red Pepper Sauce, to taste
- **Salt and pepper**, to taste

Serving suggestion:

Steamed long-grain rice, grated cheddar cheese, sour cream, for serving

Equipment

- Large pot
- Cutting board, knife, large spoons, spatula

Directions

Step 1 - Sautee' the onion and garlic

Put 2 tablespoons of oil or butter in a large non-stick pot. Heat over medium-high heat, and before the oil starts to smoke or burn, Add the finely diced onion and garlic to the pan. Lower heat to medium and cook until they are soft, about 5 minutes.



Step 2 - Add and brown the meat

When the onions are translucent, add the ground beef (or turkey, chicken and/or pork).

Brown the meat until there is no pink remaining. This will take about 10 to 20 minutes.



While it is browning, dice the onions and you can either brown them separately or in with the meat.

Stir the meat about every minute.

Step 3 - Add the spices, beans, tomatoes sauces, and all other ingredients

Stir in the chili powder and cumin, and cook for 1 minute.

Stir in the chopped tomatoes with their liquid, red kidney beans, Tabasco, salt and pepper.

Step 5 - Simmer

Bring to a boil, stirring occasionally.

Turn down the heat, cover and simmer for 20 - 30 minutes to blend the flavors, stirring occasionally

Serve with rice, cheese and sour cream. Makes 4 to 6 servings.

