

Pepper Belly Pete Chili Recipe

Ingredients & Instructions

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- 3 lbs fresh ground chuck
- 1 lb hot breakfast sausage (do not drain fat)
- 1 large onion, diced
- 3–4 fresh jalapeños, chopped (adjust to taste)
- 3 cloves garlic, minced
- 44 oz diced tomatoes
- 44 oz tomato sauce
- 4 oz Hatch green chiles
- 6 oz tomato paste
- 3 oz Williams chili mix
- 3 cans Bush's Best Chili Magic beans (medium campfire style, do not drain)

Instructions

- 1 In a large pot over medium heat, brown the ground chuck until fully cooked. Remove from the pot and set aside.
- 2 Add the hot breakfast sausage to the same pot and cook until browned. Do not drain the fat.
- 3 Add the diced onion, chopped jalapeños, and minced garlic. Sauté until the onion is translucent and fragrant.
- 4 Stir in the diced tomatoes, tomato sauce, Hatch green chiles, tomato paste, and chili mix. Mix well.
- 5 Return the browned ground beef to the pot. Cover and simmer gently for 1 hour over low to medium heat.
- 6 Stir in the beans and mix until evenly combined.
- 7 Simmer uncovered for an additional 30 minutes until the chili thickens.
- 8 Taste, adjust seasoning if needed, and serve hot with desired toppings.