



Fire House Chili with Peppers

Many state and county fairs hold chili cookoffs, with fire and police departments battling against each other. The flavor of this one-pot chili gets better with time, intensifying after a few days.

Yield: 6 servings
Stockpot

2 lbs	ground beef (85% lean)	1 tsp	salt
1 med.	onion, chopped	2 tsp	chili powder
1 cup	celery, chopped	1 tsp	cumin
1/2 cup	green bell pepper, chopped	1 tsp	cayenne pepper
1/2 cup	red bell pepper, chopped	1/2 tsp	black pepper
1-1/2 lbs	Roma tomatoes, diced	32 oz	dark red kidney beans
6 oz	tomato paste	1/4 cup	sour cream
4 whole	garlic cloves, minced		

1. In a large stockpot, brown the beef over medium heat. Add the onions and cook until opaque, about 8 minutes. Drain off excess fat.
2. Add celery, bell peppers, Roma tomatoes, tomato paste, garlic, salt, chili powder, cumin, cayenne powder and black pepper. Bring to a boil. Reduce heat, cover and simmer for one hour.
3. Add kidney beans and cook for 10 minutes.
4. Serve in soup bowls with a dollop of sour cream and shredded cheese, if desired.