

# R.J. GRUNTS

## R.J. GRUNTS' FAMOUS CHILI

Serving Size: 10 - 12, approximately 1 gallon

### INGREDIENTS

- 1 lb. ground pork
- 2 lb. ground beef
- 2 medium white onions, diced
- 1 Tbsp. chopped garlic (approx. 2-3 cloves)
- 2 medium bell peppers, diced (can be red, yellow, and/or green)
- 2 medium tomatoes, diced
- 1 Tbsp. minced jalapeño peppers (approx. one small jalapeño)
- 1 15 oz. can kidney beans, drained
- 2, 15 oz. cans pinto beans, drained
- 1 Tbsp. + 1 tsp. paprika
- 1 ½ tsp. ground cumin
- ¼ cup + 2 tsp. chili powder
- ½ tsp. dried thyme
- ⅓ tsp. cayenne pepper
- ¾ tsp. ground black pepper
- ½ tsp. dried oregano
- 1 ½ tsp. kosher salt
- 1 28 oz. can tomato purée
- 1 beef bouillon cube
- 1 cup water
- ¼ bunch fresh cilantro, cleaned & chopped
- shredded cheddar cheese (optional for serving)
- chopped white onion (optional for serving)
- oyster crackers (optional for serving)



Continue on Next Page



# R.J. GRUNTS

## METHOD:

1. In a large pot, cook ground pork and beef until fully cooked. If there is a lot of fat left in the pot, drain some off, but not all of it.
2. Add onions, garlic, and peppers. Cook for several minutes to soften the onions.
3. Add diced tomatoes and cook for a couple more minutes.
4. Add beans and spices and stir until it's all thoroughly mixed together.
5. Add tomato purée, bouillon cube, and water and bring to a boil.
6. Simmer heavily for about 20 -30 minutes or until the mixture becomes deeper in color and slightly thicker.
7. Turn down to a low simmer for about 10 more minutes.
8. Taste for seasoning and adjust as needed, then remove from heat.
9. Add the chopped cilantro and stir so it's well integrated.
10. Serve immediately or cool thoroughly to reheat at a later time. When serving, top with shredded cheddar cheese and chopped white onions. Include oyster crackers.

