

Ag Malone's Texas Spicy Chili

Texas is known for its down-home cooking, and there is nothing urban Texans love more than combining southern cooking with chic cuisine from around the world.



Ingredients:

- 1 lb ground venison, ground beef or ground turkey
- 2 onions, diced
- 1 green pepper, diced
- 1 tablespoon jalapeno, finely chopped
- 1 (14 ounce) can Mexican-style tomatoes
- 2 (8 ounce) cans tomato sauce
- 2 tablespoons cumin
- 2 tablespoons chili powder
- 1 teaspoon salt
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon paprika (smoked if you can find it)
- 1 (14 ounce) can kidney beans, drained and rinsed
- 1 (14 ounce) can black beans, drained and rinsed
- 1 cup water

Toppings:

- sour cream, cheddar cheese, & green onion

Instructions:

- Cook ground meat with onions and peppers in Dutch oven.
- Drain excess grease and add tomatoes, seasonings, and water, bring to a boil.
- Add beans, cover and simmer 1-2 hours. Serve with toppings



WINE PAIRING: Rioja