



Holiday Chili

Nothing says “Texas Christmas” like a big pot of chili simmering on the stove! Here’s my go-to recipe when I want something hearty, spicy, and full of comfort.



Ingredients:

- 2 lbs ground beef (or a mix of beef and pork)
- 1 large onion, chopped
- 3 cloves garlic, minced
- 1 can (15 oz) tomato sauce
- 1 can (15 oz) diced tomatoes
- 2 tbsp chili powder (plus more to taste)
- 1 tsp cumin
- 1 tsp smoked paprika
- 1 tsp oregano
- Salt & pepper to taste
- • 1 can kidney beans (optional—Texans debate this one!)
- 1 cup beef broth or beer

Instructions:

- Brown the meat in a large pot. Drain excess fat.
- Add onion and garlic; cook until softened.
- Stir in chili powder, cumin, paprika, oregano, salt, and pepper.
- Add tomatoes, sauce, and broth (or beer). Bring to a simmer.
- Let it cook low and slow for at least an hour. The longer, the better.

* Add beans if using, then simmer 15 minutes more.

* If you want a shortcut on the spices, try Wick Fowler’s 2 Alarm Chili Seasoning Mix.

Serve it up with cornbread or tortilla chips, and you’ve got yourself a Texas-style holiday season dinner!

