



Cindy's Not Too Spicy Chili

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Chili is a comfort food I enjoy eating in the fall and winter months. I usually serve it with a side of corn bread. I'll be sharing a copycat recipe of Tiffin's Corn Bread later this week that a friend of mine gave me. However, for today the focus is this chili recipe my friend Cindy shared with me.

Cindy adds mushrooms to her chili which I love, but it's something I normally wouldn't have thought to add. This chili recipe also has a little sweetness to it and isn't too spicy. I have two favorite chili recipes I usually make, but I think it's fun to mix it up and try others from time to time as well.

She sometimes serves her chili Cincinnati style over spaghetti noodles. I'm not sure if there are any readers from Cincinnati, but that was new to me. Thanks for sharing your chili recipe Cindy and if anyone else has a unique way they serve their chili please leave a comment.

Cindy's Chili

Author: Cindy Peterman

Ingredients

- 1-2 lbs. of lean ground beef, browned and drained
- 1 lb. of mild pork sausage, browned and drained
- 1 large white or yellow onion, chopped
- 1 small package of fresh mushrooms, chopped (if desired)
- 1 stick of unsalted butter
- 2 cans of Bush's chili beans (mild, medium, or hot)
- 2 cans of Chili Ready® diced tomatoes
- 1-2 cans of Rotel (mild, medium, or hot)
- 1-2 cans of petite diced tomatoes + sweet onion or garlic
- 1 can of tomato paste
- 1-2 cans of tomato sauce
- Chili Powder
- Garlic Powder
- Salt/Pepper to Taste
- Dash of sugar or brown sugar to sweeten the heat!

Instructions

1. In a large pot, saute onions and mushrooms in butter, until cooked to desired consistency.
2. Increase heat on stove top to medium heat and add browned and drained hamburger and sausage. Stir ingredients.
3. Add beans, stir. I drain a little of the oily sauce from the beans before adding to the chili.
4. Add diced tomatoes, tomato sauce, and tomato paste and continue to stir. Reduce heat to low, continue to stir.
5. Season as desired.
6. I rinse all of the cans out with a splash of water, however for a thicker chili, do not add any water.
7. Can serve with Frito Lay's chili flavored Fritos®, Doritos®, sour cream, shredded cheddar cheese. Serve Cincinnati style by boiling spaghetti noodles and serving chili over noodles. ENJOY!

Linking to: [Foodie Fridays](#)

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