



Chili Peppers in Paradise

- 4 - 4 lbs Ground Beef
- 1 lb Jimmy Dean Bulk Sausage - Regular
- 6 Jalapeno Peppers
- 2 Anaheim Peppers
- 2 Cubanella Peppers
- 2 Poblano Peppers
- 1 Long Hot Pepper
- 2 Medium Onions
- 1 can Beer
- 2 - 28 oz. cans Crushed Tomatoes
- 3 Beef Bouillon cubes dissolved in 1 cup water
- 5 T Chili Powder
- 3 T Garlic Powder
- 4 T Oregano
- 3 T Cumin
- 3 T Regular Cocoa
- 3 small to medium Bay Leaves
- 1 T Ground Red Pepper
- 1 T Salt
- 1 T Black Pepper

Chop finely or blend in blender all peppers and onions. Combine blended peppers, onions, and beer in cooking pot. Let set while browning ground beef and sausage.

Add cooked ground beef and sausage to pepper mixture.

Add tomatoes, beef bouillon, and all spices to pot.

Bring to slow boil, cut heat back simmer for a few hours. Stir occasionally.



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