

Wild Card Chili

1# ground hamburger or ground turkey
1/2 cup chopped onion
1 - 16oz can of chili beans
1 - 16 oz can of refried beans
1 - 16oz can tomato sauce
1 cup water - use more if you like it soup style
1 tsp (or 1 small) chopped jalapeno pepper
1/2 tsp garlic salt (or 1/4 tsp salt)
1/8 tsp pepper
1/8 tsp cayenne pepper
3 tablespoons chili powder
1 tablespoon molasses

Brown meat with onions in a large pot. Drain excess fat. Add remaining ingredients, cover and simmer 1 hour. Serve with additional chopped onion, shredded cheese, sour cream, noodles, etc...don't forget the beer bread!

Basic Beer Bread – prepare and bake while chili is simmering!

3 cups flour
3 tablespoons sugar
1 tablespoon baking powder
1 tsp salt
12 oz beer (your favorite of any type)

Mix together ingredients until moist. Pour into a greased 9"x5" bread pan, and top with 2-4 tablespoons of melted butter or margarine before baking, if desired. Bake at 375' 35-45 minutes, or until toothpick inserted into center comes out clean.

(Use any soda or carbonated juice for other flavored breads)

Makes great grilled cheese for leftovers and excess chili the next day!