

Dave's Award Winning Chili Recipe

Ingredients

Four (4) large links of homemade Cajun Sausage (approx 1 pound)
15 oz can Chilli Man Chili – no beans
14 oz jar of Bray's Chili – no beans
Two 15 oz cans of Van Kamps Pork & Beans
12 pieces of thick sliced peppercorn bacon
Two 4 oz cans of sliced mushrooms
One 4-1/2 oz can of diced green chili (mild)
One 14-1/2 oz can of Ro-Tel diced tomatoes and green chilis
One 15 oz can of yellow corn
One whole yellow onion
One whole red onion
3 tablespoons of minced garlic
Lawrey's seasoning salt

Need:

Two large frying pans (not absolutely necessary, but hastens the cooking time)
Electric crock pot
Sharp knife for dicing
Can opener

Mixing the brew

Cut Cajun sausage links into bite sized pieces and cook in large frying pan. Add one tablespoon of minced garlic. After $\frac{3}{4}$ cooked, add can of Ro-Tel diced tomatoes and green chilis and one can of corn.

Dice both onions and mix while sausage and bacon are cooking.

In another large frying pan, cook the 12 links of bacon to consistency just short of crispy, remove bacon and let cool, but retain bacon grease. After bacon has cooled, cut with scissors into thin shreds (strips) and set aside on a plate.

After removing the peppercorn bacon from the frying pan, retain bacon grease and dump in the two diced onions, 2 cans of sliced mushrooms, one can of diced chilis, and two tablespoons of minced garlic. Carmelize the onions in the bacon grease and gradually mix contents together, gradually reducing heat on the mixture. Add one teaspoon seasoning salt to mixture towards the end.

When contents of the two frying pans are all cooked (no more than 15 minutes for diced items in the bacon grease), pour contents of both frying pans into a large crock pot. Add the can of Chilli Man chili, Bray's chili, and the two cans of pork & beans. Mix and stir

thoroughly in the crock pot and let simmer for another 20 to 30 minutes. Serve when mixture sufficiently warm to suit taste.

Entire process should not take more than 1 hour, start to finish. Feeds a group of 6 to 12 people, depending on portions. Best if served with hot cornbread.

This is NOT a heart friendly recipe. Try using turkey bacon if you are concerned about the bacon grease, or adverse to pork. The pork and beans can be replaced by plain beans without pork (also marketed by Van Kamps)