

CRAZY CHARLIE'S CHILI
(Serves 5-6)

Ingredients:

¾ to 1 lb. fresh ground beef (or any type of meat you prefer)
1-24 oz. jar of Crazy Charlie's Mild or Zesty Chili Sauce
2 oz. water
Black pepper
Sea salt

TEXAS STYLE CHILI:

1. In a medium pan, mix Crazy Charlie's Mild or Zesty Chili Sauce and water on low heat.
2. In a medium skillet, brown beef and season to taste with Sea Salt and pepper. Drain off excess grease when the beef is browned.
3. Add browned beef mixture to chili mixture in the medium pan and cook on a higher heat until heated through, stirring occasionally.

MIDWEST STYLE CHILI: To the Texas recipe, add a can of one of the following: dark red kidney beans, small red beans, black beans or pasta, if desired.

SPICIER CHILI: Add more jalapeños or Crazy Charlie's Mild, Medium or Hot Salsa.

ALSO: Try topping our Chili with Crazy Charlie's Salsa Con Queso! Yummy!