



Beef and Chorizo Chili *(an original from JBug's Kitchen)*

2 tablespoons vegetable oil
1 large onion, chopped
1/2 red pepper, chopped
1/2 green pepper, chopped
5 cloves garlic, minced
1 tablespoon dried Mexican oregano
1 tablespoon cumin
2 tablespoons chili powder (I used hot)
1 pound chorizo
1-1/2 pounds lean ground beef
3 ounces tomato paste
1 - 14 ounce can diced tomatoes
1 - 8 ounce can tomato sauce
1 - 10 ounce can beef consommé
1 - 14 ounce can chili beans

Sour Cream & honey as required

Heat large Dutch oven over medium high heat. Add oil and when hot, add onion, red and green pepper. Sauté until vegetables are softened, stirring occasionally. Add garlic, oregano, cumin and chili powder and cook for 2 minutes, stirring constantly. Add chorizo and ground beef and cook until no longer pink stirring to crumble meat. Add tomato paste, diced tomatoes, tomato sauce and consommé. Bring to a boil; reduce heat to slow simmer and cook partially covered for 1 hour, stirring occasionally. Remove cover from pot and add beans. Cook for additional 10 minutes until beans are hot and chili is reduced to desired consistency. Serve garnished with sour cream and honey as desired. Serves 6 to 8.