



OK Chili *(adapted from Taste of the Territory)*

1 large onion, chopped
1/2 green pepper, chopped
1/2 red pepper, chopped
1 large jalapeno, minced
4 cloves garlic, minced
2 tablespoons vegetable oil
1 pound lean ground beef
1 teaspoon Italian seasoning
2 teaspoons chili powder
Coarse ground black pepper & salt to taste
1 can Rotel tomatoes with green chilies
2 -15 ounce cans ranch style beans (I used Bush's Grillin' Beans)
1 large can minestrone soup
Hot sauce and prepared barbecue sauce to taste

Heat large Dutch oven over medium high heat. Add vegetable oil and heat until shimmering. Add onion, peppers and garlic and cook until vegetables are softened - about 10 minutes. Add ground beef, Italian seasoning, chili powder and sauté, stirring well to break up beef. When beef is no longer pink, cover pot and cook for additional 5 to 10 minutes. Add tomatoes, beans and minestrone soup. Simmer uncovered for additional 15 minutes. Taste for seasoning and add salt and pepper as required. Serve garnished with hot sauce and a drizzle of barbecue sauce. Makes 8 to 10 servings.