

Hot Dog Chili  
Yield: 12 - 1/2 Cup Portions

Created by: Erik Youngs  
Company or Team Name: VooDoo Chef



Count	Weight	Volume	Ingredient
		2 Tbs	Bacon Fat (or Olive Oil, EV)
		1 Cup	Onions, Yellow Diced
		1 Cup	Green Pepper, Diced
1 Each			Jalapeno, Diced
	2 Pounds		Ground Beef, Lean
		1 1/2 tsp	VooDoo Chef Dust
		3 Tbs	Chili Powder
		3 Tbs	VooDoo Chef Red
		1 Tbs	Flour, AP
		1 Tbs	Sugar, Granulated
1 Each			Tomato, Diced 28 Ounce Can

How to:

1. Heat large pot over medium high heat, add the olive oil.
2. Add the ground beef seasoning with the dust, reduce heat to medium.
3. Brown the ground beef stirring as needed, add the red onion, green pepper, chili powder, and red. Cook until the onions are translucent.
4. Add the tomatoes and sugar. Simmer for 20 minutes.