

Cindy's Brothers GOLD Barbecue Chili Recipe

We call this recipe "sweet" because when my sister-in-law created it she must have put her finger in it cause it's almost as sweet as she is. She says you better do a better job than she did of hiding a bit for later, because my nephew found her stash and wiped it out! It's so good it's almost like dessert...can you say "double batch"!!

2 lbs. lean ground turkey	1 tablespoon of garlic powder
1 small roll of turkey or pork Maple-Flavored Sausage	1 tablespoon of onion powder
1/2 a jar of Brothers GOLD Mesquite-Flavored Barbecue Sauce	1 tablespoon of taco powder
2 tablespoon of chili powder	1 green pepper chopped
1 teaspoon of salt	1/2 medium-sized onion chopped
1 teaspoon of black pepper	1 medium can of chili bean
	1 8 oz. can of tomato sauce
	1 tablespoon of rosemary olive oil

In a medium sauce pan saute onion and green pepper with salt, pepper and olive oil. Mix sausage and ground turkey together in sauce pan. Add salt, pepper, garlic powder, taco powder and chili powder. Cook until brown under medium heat. Transfer meat into a large pot and slowly add Brothers GOLD along with tomato sauce and chili beans. Let simmer for 15 minutes. (Serve chili topped with shredded cheddar cheese for an great added treat) ENJOY!