



Deception Salsa



DECEPTION SALSA CHILI

This is the chili that won 1st place for Judge's Choice in the Chesapeake Chili Cook-Off. Our Salsa Chili was made with Tease Salsa and went up against over 20 other entries at the Annual Tomato Festival at Homestead Gardens. Give this one a try - it's a keeper!

Ingredients:

1 lb. Ground Beef 80/20
16 oz. of your favorite Deception Salsa
1 Onion - chopped
1 Red Pepper - chopped
1 Green Pepper - chopped
1 - 12 oz. pkg of Aidells Cajun Andouille Sausage
1 - 15 oz. can of Seasoned Black Beans (drained)
1 - 16 oz. can of Pinto Beans (drained)
1 - 16 oz. can of Light Kidney Beans
1 - 14.5 oz. can of Diced Tomatoes (with Jalapenos or Mild Green Chilis if you like it hot)
1 - 15.25 oz. can of White Whole Kernel Corn (drained, omit if using black bean and corn salsa)
1 - 15 oz. can of Tomato Sauce
1 tsp Chili Powder (or Smoked Chili Powder)
1 tsp Cumin
1/4 tsp Cayenne Pepper
1/2 tsp Red Pepper Flake
Salt and Fresh Ground Pepper to Taste

Directions:

Chop Onion, Red and Green Peppers. Mix with ground beef and brown. Drain and return to stock pot. Add all other ingredients. You can play with the amount of spices to create a mild or spicy chili to your liking. For a milder chili, use the Black Bean and Corn Salsa and omit the additional can of corn from the recipe, use 1/2 the package of sausage and no red pepper flake. It's not rocket science after all..it's just chili. We recommend serving with a garnish of fresh chopped spring onion or cilantro and grated cheddar cheese. For an added touch, serve in a bread bowl from Panera Bread and serve with a Margarita!

Bring to a boil over med-high heat and then reduce heat and simmer uncovered for 10 minutes.