



# Noreen's Kitchen

## Rick's Woodsman's Chili

### Ingredients

2 pounds ground beef	2-14 ounce cans dark red kidney beans (rinsed)
2 pounds ground pork	2-14 ounce cans black beans (rinsed)
1 32 ounce jar of salsa	5 or 6 packets of French's Chili-O chili seasoning
4-14 ounce cans stewed tomatoes	1/4 cup or more of chili powder
1 large can of either V-8 or tomato juice	salt and pepper to taste
2 - 12 ounce bottles dark beer	1 dried chili pepper, crushed, optional
2-14 ounce cans chili beans	
2- 14 ounce cans pinto beans (rinsed)	

### Step by Step Instructions

Brown meat in a large skillet, season with the chili powder and some salt and pepper to taste (about a teaspoon each)

In a large stock pot, combine all other ingredients.

Add browned meat to the stockpot.

Stir well and simmer for at least 1 hour. Make sure to stir occasionally to avoid sticking on the bottom.

Serve with chopped onions, jalapenos, shredded cheddar cheese and a dollop of sour cream.

**Enjoy!**