

GOOD LUCK CHILI



A New Recipe for New Year's Day

When I was a girl growing up in South Texas, my mother always cooked black-eyed peas for New Year's Day. The tradition is that eating black-eyed peas on New Year's Day brings good luck in the new year. I have never liked black-eyed peas and usually avoided them even though my mother was very insistent.

When I began making Texas Caviar which is full of black-eyed peas, I usually make it for New Year's Eve and there is always leftover to eat on New Year's Day. I love Texas Caviar and have made it many times. I always think of my mother and how much she would love Texas Caviar and the fact that she wouldn't have to worry about me having bad luck because black-eyed peas are an integral part of what makes Texas Caviar so delicious. However, one year I made Texas Caviar several times during the holidays and I was tired of it. I decided to create a new recipe in honor of my mom with black-eyed peas for her new year "luck issue" instead of making another batch of Texas Caviar.

I love to make Chili for New Year's Day to eat when I am watching football, so it seemed natural to me to create a chili recipe with black-eyed peas and kill two birds with one stone—chili for football watching and black-eyed peas for good luck. Danny loved it, so that sealed the deal. I hope you love it too.

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Ingredients:

- 1 onion, chopped
- $\frac{1}{2}$ green pepper, chopped
- 1 tablespoon olive oil
- 1 tablespoon minced garlic
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon black pepper
- $\frac{1}{2}$ pound sausage
- 1 pound ground beef
- 2 cups cooked black-eyed peas, drained and rinsed
(if desired use canned black-eyed peas)
- 1-10 ounce can Ro-Tel tomatoes
- 1-14.5 ounce can diced tomatoes
- 2-15 ounce cans tomato sauce
- 2-16 ounce cans pinto beans
- 2 tablespoons chili powder
- 2 teaspoon ground cumin
- 1 teaspoon smoked paprika



Instructions:

1. Sauté onion, green pepper, salt and pepper in olive oil in a large kettle or Dutch oven over medium heat until the onion is translucent (approximately 10 minutes).
2. Add minced garlic and sauté for 30 seconds.
3. Brown sausage and ground beef in the sautéed vegetables.
4. Add the remaining ingredients and simmer on low for at least 30 minutes—longer for more developed flavor.
5. Salt and pepper to taste.
6. Serve with shredded cheese or sour cream and corn bread.