

Spicy Chili Recipe

This recipe yields 6 to 7 people and adjust according to your contribution **each small tray takes 4 to 5 lbs of chili**

- 2 tablespoons olive or canola oil
- 1 medium yellow onion, chopped
- 1 large carrot, chopped
- 1 stalk celery, chopped
- 1 medium green bell pepper, cored, seeded and chopped
- 1 medium red bell pepper, cored, seeded and chopped
- 3 cloves garlic, finely chopped
- 1 tablespoon dried oregano
- 1 tablespoon finely chopped chipotles in adobo
- 2 teaspoons ground cumin
- 1 tablespoon chili (mild)
- 1 1/2 teaspoon salt
- 1 (28-ounce) can diced tomatoes, with their liquid
- 3 cups cooked red kidney beans, drained (you can replace this with Bush's chili beans with mild chili sauce cans, this is very flavorful) each tray takes 4 cans
- 1 1/2 cup cooked black beans, drained

Method:

Heat the oil in a large pot over medium heat. Add onions, carrots, celery, peppers and garlic and cook for 10 to 12 minutes, until vegetables are softened but not browned. Add chipotles, oregano, cumin, chili powder and salt. Stir to blend. Add tomatoes and 4 cups water. Gently simmer over low heat, uncovered, for 45 minutes. Add beans and simmer an additional 30 minutes. Garnish individual bowls with green onions or sour cream, if desired.