

# CHILI SUPREME



10-12 servings



2+ hours

## INGREDIENTS

- 2 lbs ground beef
- 1/2 lbs ground pork
- 1 cup bacon pieces
- 1 inch chorizo
- 20 pepperoni; quartered
- 3.5 cups cooked kidney beans
- 3.5 cups cooked pinto beans
- 1 onion; chopped
- 1/2 yellow bell pepper; chopped
- 1/2 red bell pepper; chopped
- 3 cups tomato; diced
- 2 cups marinara sauce
- 1/2 tsp garlic powder
- 1 tsp oregano
- 1/2 TBSP Italian seasoning
- 1/4 tsp ground cumin
- 2-3 cups water  
(personal preference)

## DIRECTIONS

### Pre-cook:

1. In a large pot, brown the ground beef and ground pork over medium heat until thoroughly cooked. Drain any excess fat and set aside. In a frying pan, fry the bacon pieces and chorizo. Add the chopped onion and bell peppers, cooking for 3-4 minutes until the onion becomes translucent and aromatic.

### Assembly:

1. In a large soup pot, combine all the ingredients, including the pre-cooked meats and spices. Stir well, cover, and bring the mixture to a simmer. Then, reduce the heat to low and let it cook for at least 30 minutes, stirring occasionally to blend the flavors.
2. For a complete meal, serve with cornbread or warm corn tortillas.

Enjoy your Chili Supreme!