

Recipe of the Month May 2024



## **INGREDIENTS**

☐ 6 tbsp of chili powder

□ 5 dashes of hot sauce

□ 1 tbsp of black pepper

□ 1 tbsp of red pepper flakes

☐ 1 tbsp of cumin

□ 1 tbsp of paprika

□ 1 can of dark beer

	10lbs	ground	beef
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- ☐ 3 cups of diced onion
- ☐ 3 cups of diced bell peppers
- □ 1#10 can of kidney beans
- □ 1 #10 can of tomato sauce
- ☐ 1 #10 can of peeled tomatoes
- □ 2 tbsp of chopped garlic

## INSTRUCTIONS

- 1. Brown the ground beef in a large pot and drain off the fat.
- 2. Add tomatoes, kidney beans, bell peppers, and garlic to the pot and mix together.
- 3. Sprinkle the cumin, black pepper, chili powder, paprika, red pepper flakes, and hot sauce into the pot and bring to a boil.
- 4. Reduce heat to medium low and simmer for an hour once the pot boils.
- 5. Pour the dark beer in with a final stir and season with salt to taste.