

Boise State Broncos Chili (Medium Hot) (Formerly known as Pedernales River Chili)

2 lbs. Lean Ground Sirloin (Sirloin steak cubes optional)

1 Large onion, chopped

3 Garlic Cloves, Minced

1/2 Teaspoon dried Oregano

1/4 Teaspoon ground Cumin

1 Teaspoon ground paprika (color)

3-4 Tablespoons Chili Powder

Salt and Pepper to taste

Pinch Cayenne Pepper and 1/4 teaspoon Flaked Red Peppers

1 - 15oz. can Tomato Sauce

2 - 15oz. cans diced Tomatoes w/liquid

2 cans Pinto Beans, drained

1 can Black Beans, drained

1. Combine meat and chopped onions in lg frying pan and brown together w/one tablespoon of olive oil.
2. Stir all remaining ingredients (except beans) together in large pan/crock pot adding browned meat w/onions and simmer for 1 1/2 hours.
3. Add beans (3 cans) to simmering mixture of spices and meat/onions, then simmer the combined ingredients for 1 more hour.
4. Serve hot with tortilla chips or your favorite bread and butter. Cornbread anyone?
5. Top your hot bowl of chili with shredded cheese and chopped onions, if desired. Enjoy!!

