



**CHRISTOPHER CREEK**  
*Spice Company*

## Fire Cabin Chili

Makes 8 Servings

### Cabin Chili

- 1 pound lean Ground Beef
- 1 pound Farmer John® Habanero Sausage  
(or any hot breakfast sausage)
- 2 - 15oz cans Pinto Beans
- 1 - 28oz can Whole Stewed Tomatoes
- 2 - 7oz cans El Pato® Spicy Tomato Sauce
- 1 - 15oz can Chicken Broth
- 1 - 12oz light Beer (optional)



Preheat 6 quart pot and brown meat. Use a spatula to break meat into bite size pieces and drain fat.

Add beer or 1½ cups water.

Add canned goods including beans. All undrained.

Add Cabin Chili spice pack and mix well.

Set burner to high and bring to a rolling boil, uncovered, stirring often. Depending on your stove, this process takes 5 to 10 minutes.

Reduce heat to medium and continues cooking uncovered, stirring often for 45 minutes. If you like it thicker, cook additional 10-15 minutes.

Reduce heat to low and cover. Simmer for 1-3 hours, stirring occasionally.

Salt and pepper to taste.

If you like it even hotter, add your favorite dried peppers or pepper sauce...Enjoy!

**\*\*\* Double cooking times when preparing two batches \*\*\***

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