



**CHRISTOPHER CREEK**  
*Spice Company*

## Mid-Week Meals

### Fire Cabin Chili with Jalapeño Cornbread

Makes 8 Servings

**Cabin  
Chili**



1 pound lean Ground Beef  
1 pound Farmer John® Habanero 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)  
2 cups Yellow Cornmeal  
2 teaspoons Baking Powder  
½ teaspoon Baking Soda  
1 cup Buttermilk  
2 Eggs  
1 - 15oz can Creamed Corn  
1 - 7oz can diced Jalapeños  
1 cup shredded Cheddar Cheese  
2 tablespoons Canola Oil



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, all canned goods including beans undrained, 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 continue 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.

Meanwhile, preheat oven to 425 degrees and place a 10 inch cast iron skillet in the oven to bring to temperature.

In a bowl combine the cornmeal, baking powder, baking soda, and 2 teaspoons Pork Rub. Mix well.

In a large bowl combine the buttermilk, creamed corn, eggs, jalapeños, cheddar cheese and whisk together to combine. Add the dry ingredients and stir to combine. If the batter is too thick add a little more buttermilk.

Remove the hot cast iron skillet from the oven and carefully coat the skillet with the canola oil. Pour in the batter and bake for 20 minutes or until golden brown.

This is the perfect combination to kick off the cool weather and football season...Enjoy!

Click Here ⇨ [www.CabinChili.com](http://www.CabinChili.com)

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