



RECIPE NAME: Nose Runnin' Chili

FROM THE KITCHEN OF: Kathy Stedl '84

INGREDIENTS:

2 lbs chili beef (coarsely ground beef)
2 lbs boneless pork roast, cut into 1/2" cubes
2 tsp ground cumin
4 c whole canned tomatoes, chopped
16 oz can green chili salsa
3 (4 oz) cans chopped green chilies, drained
2 large yellow onions, diced
1 large green bell pepper, diced
8 stalks celery, diced
4 jalapeño pepper, chopped
1/2 c chili powder
2 tsp oregano
4 tsp black pepper
1/8 tsp garlic powder
1 bay leaf

TOPPINGS

Sour cream
shredded Colby Jack or Cheddar cheese
onion-diced
oyster crackers

INSTRUCTIONS:

In 10" skillet, brown beef and pork with cumin. Drain. In large slow cooker, combine all chili ingredients except meat mixture. Heat to boiling on HIGH. Turn to LOW. Stir in meat. Simmer at least six hours, depending on desired tenderness and consistency. Remove bay leaf. Serve with toppings.



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