

## Ole's Chilis

### Sandi's Chili

½ cup canola oil  
2 lbs ground beef  
1 onion diced  
1 jalapeno or 2 canned chipotles  
2 tbsp minced garlic  
2 tbsp chili powder  
1 tsp cumin  
1 tsp thyme  
1 tsp oregano  
1 tsp paprika  
1 tsp horseradish  
2 tbsp HP sauce

- sauté the ingredients together.
- deglaze with 1 cup orange juice, ¼ cup lime juice.
- add one tin of canned diced tomatoes, 1 cup water 2 tbsp honey.
- add salt & pepper to taste.
- simmer on low heat then serve with sour cream & salsa fresca.

### Urs's Chili

1 lb. Ground beef  
1/2 cup chopped onions  
2 garlic cloves chopped  
1 cup BBQ sauce  
1-28 oz can tomatoes  
2-14 oz cans kidney beans,  
2 tablespoons grated unsweetened Chocolate  
2 teaspoon chili powder  
1 teaspoon ground pepper  
1/2 teaspoon cumin  
1/2 teaspoon turmeric  
1/2 teaspoon allspice  
1/2 teaspoon cinnamon  
1/4 teaspoon ground cloves  
1/4 teaspoon coriander  
1/4 teaspoon cardamom  
Salt and pepper

Brown beef, onions and garlic in a large pot. Add remaining ingredients; cook for 30 min.

makes 4-6 servings. Serve with our famous Corn Bread

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