



# Recipe: BARBECUE WIFE TEXAS CHILI

## INGREDIENTS:

- 2 lbs of ground turkey or ground beef or chopped smoked brisket
- (1) 8oz can of Tomato Sauce
- (2) 8oz cans of water (fill Tomato Sauce can to measure)
- 1/2 Bottle Barbecue Wife Bloody Mary Mix
- (1) yellow onion, chopped
- (3) cloves garlic, minced
- 1 tbsp olive oil
- 1-2 (16oz) can of kidney beans (can substitute black beans if preferred)
- 4 tablespoons chili powder
- 1 teaspoon paprika
- 1 teaspoon oregano
- 1/2 teaspoon Cayenne pepper (optional)
- 1 teaspoon salt
- 1 teaspoon ground cumin
- 1 teaspoon ground pepper



## BARBECUE WIFE TEXAS CHILI

## DIRECTIONS

- Brown your meat, drain fat, and set aside
- In a Large Stock Pot - Heat Olive Oil over medium heat
- Add Onion and saute till tender about 5 minutes
- Add Garlic and saute for another 1 minute
- Add Tomato Sauce & Water
- Add 1/2 Bottle Barbecue Wife Bloody Mary Mix  
(drink the other half over premium vodka with ice while ya cook...now you're cooking!)
- Add cooked meat
- Drain kidney beans (or black beans) from can and add
- Simmer over low/medium low heat for 25-35 minutes

Serve and top with shredded cheddar, sliced avocado. A dollop of Sour Cream is also a nice topper.

Bon Appetite! Love - Barbecue Wife