

Spicy Winter Chili

Ingredients

- 1 lb. lean ground beef
- 1 lb. ground pork
- 2 (15 1/2 oz.) cans kidney beans
- 1 (28 oz.) can tomatoes, cut up
- 2 large onions, chopped
- 1 green pepper, chopped
- 1 to 3 cloves garlic, minced
- 1 to 3 tablespoons chili powder
- 2 tablespoons sugar
- 1 teaspoon to 1 tablespoon crushed red pepper
- 1 to 3 tablespoons wine vinegar
- 1/2 to 1 teaspoon ground cumin

Topping

- 1 cup cheese, shredded
- Sour cream

Directions

1. In a large deep skillet or heavy pan, brown beef and pork. Drain off excess fat and add meat to your slow cooker.
2. Add undrained kidney beans, tomatoes, onions, peppers and spices.
3. Add more or less red pepper to taste depending on how spicy you want it to be, but remember that it does get spicier as it cooks.
4. Turn slow cooker to "High" and allow the chili to simmer for at least one hour. You may want to turn the temperature down after that so the chili will be at a ready-to-eat temperature.
5. Top each serving with cheese and sour cream.

Serves 8