

TEXAS CHILI

Prep time: 15 mins | Total Cook Time: approx 4 hours | Grilling Temp: 350 F to sauté & 225 F to smoke

This hearty, meaty chili will fill up the hungriest of appetites. Perfect for a crowd or to put in the freezer for easy dinners in a pinch.

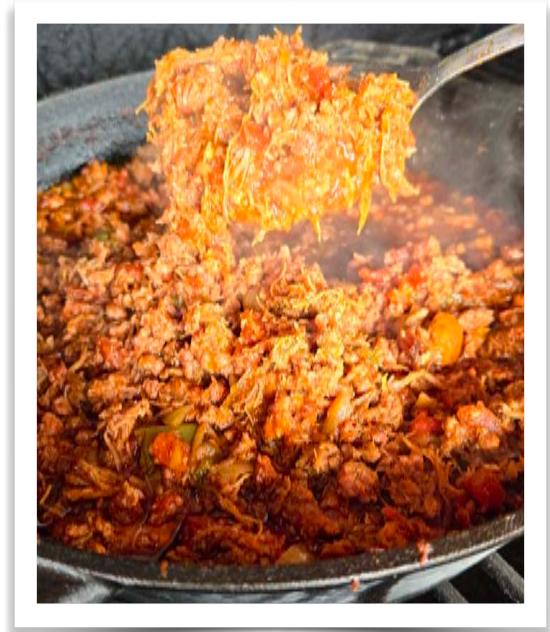
INGREDIENTS:

- 2 lbs **Unger Meats** Lean Ground Beef
- 1 lb **Unger Meats** Chorizo Sausage
- 1 pkg **Unger Meats** Pulled Pork
- 2 medium Onions, diced
- 2 Tablespoons Garlic, Minced
- 2 x 540 ml cans Stewed Tomatoes (flavours of your choice)
- **Farmery Malted Rooter**
- 1 x 193 ml can Green Pickled Jalapeño Peppers
- 4 Tablespoons **Meat Church Texas Chili Seasoning**
- Vegetable Oil
- Garnishes of choice - cheese, sour cream, chives, etc.

DIRECTIONS:

- Preheat the smoker to 350 F with the searing station open. Place a large cast iron skillet into the grill as it preheats.
- Chop the onions. Add vegetable oil to the skillet and sauté the onions until translucent.
- Add the garlic and cook until fragrant.
- Add the ground beef and chorizo. Cook until all meat is browned.
- **Close the searing station and reduce temperature to 225 F.**
- Add the stewed tomatoes and jalapeño peppers. Stir well to combine.
- Add the **Meat Church Texas Chili Seasoning**.
- Add ½ can of the **Farmery Malted Rooter** and mix well.
- Close the lid and allow to cook for several hours. We stirred it once every hour.
- At hour 3, stir well to combine all the flavours and serve with your favourite toppings.

Enjoy!



DID YOU MAKE THIS RECIPE?



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UNGERMEATS