



JOWL BACON CHILI

REPLACE THE TYPICAL BEANS WITH DELICIOUSLY FATTY JOWL BACON, THE MEAT THAT GIVES EVERYTHING ELSE EVEN MORE FLAVOR. MEATY CHILI IS THE BEST CHILI.

PREP TIME:

10 MIN

COOK TIME:

45 MIN

TOTAL TIME:

55 MIN

SERVES:

8 PEOPLE

INGREDIENTS

- 12 oz (0.75 lb.) of Frick's jowl bacon
- 3 lbs. ground beef (80% lean)
- 1 yellow onion, diced
- 1 (7 oz) can of chopped green chiles
- 3 (14.5 oz) cans whole tomatoes
- 1 Tbsp. black pepper
- 1 Tbsp. cumin
- ½ cup (~3 oz) chili powder
- ¼ cup paprika
- Salt to taste

INSTRUCTIONS

1. Slice jowl bacon into strips, then cut strips lengthwise and crosswise to form bits.
2. Add ground beef and bacon bits to a large skillet. Brown the beef, using a spatula to break up the beef into small chunks, then drain the excess grease.
3. Sauté onions and green chiles until the onions start to soften, approx. 5 minutes.
4. Combine all ingredients in a crock pot or roaster, then let cook for several hours, stirring occasionally. - OR - Mix all ingredients, including spices and juice from tomato cans, in a large stock pot. Crush the large tomatoes when stirring them in. Bring to a boil over high heat, then reduce heat and simmer, stirring occasionally, for roughly 30 minutes.
5. Enjoy hot with your favorite chili toppings!

• FAMILY OWNED FOR FIVE GENERATIONS •

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