



Award-Winning Tex-Mex Chili

Recipe Courtesy of Graphic Designer & Marketing Coordinator Casey McGuire

Here it is! This month's recipe is the chili winner from the Intracoastal Lumina I February Cook-off. This heated dish is sure to impress family and friends during these last few days of winter. "It's all about the toppings!" exclaimed Casey. "My list helps to enhance and drive home this recipe's Tex-Mex flavor."

Ingredients:

- 2 lbs ground beef
- 1 onion, diced
- 4 cloves garlic, minced
- 1 jalapeno, chopped
- 2 cans of green chiles
- 1 can fire-roasted tomatoes
- 1 can fire-roasted corn
- 2 cans black beans
- 1 can chili/kidney beans (mild or medium)
- 2 tablespoons cumin
- 2 tablespoons chili powder
- ½ tsp onion powder
- ½ tsp garlic powder
- 2 28 oz cans crushed tomatoes
- Pinch sugar
- Few dashes of hot sauce (or more to taste)
- Few tablespoons chopped, fresh cilantro



Toppings:

- Shredded cheddar
- Sour cream
- Tortilla chips
- Lime wedges
- Diced onion
- Jalapeno slices
- Cilantro

Directions:

1. Saute onion, jalapeno and garlic in olive oil with salt and pepper until soft and translucent, then add in ground beef and cook through.
2. Add rest of ingredients, saving some cilantro for serving. Bring to a boil and then simmer for at least one hour.
3. Serve with toppings!