

Chili

Get 3 cans of diced tomatoes (796ml) and 2 cans of red kidney beans (540ml) simmering in a large pot on low heat.

In a large frying pan, preferably cast iron skillet, cook all ingredients before adding to pot.

At medium to high heat, fry 3 lbs. of lean ground beef 1 lb. at a time. Break beef up finely and as soon as all pink has disappeared mix in 1 packet of President's Choice chili seasoning per lb. Add to pot and stir.

In the same pan heat 1 tbsp. of olive oil. Dice 2 large white onions into small squares and finely chop 2 tbsp. garlic and add to pan. Stir-fry until onions turn translucent. Add to pot and stir.

Heat 1 tbsp. of olive oil again. Dice 2 large red peppers into small squares and finely chop 2 jalapeno peppers and add to pan. Stir-fry until peppers loose crispness. If using a cast iron skillet, fry peppers until they just start to blacken on the edges for a more "roasted" flavour. Add to pot and stir.

Heat 2 tbsp. of butter in pan. Slice 32 oz. (908 g) of button mushrooms and fry until they just start to brown. While cooking mushrooms, sprinkle about 2 tbsp. Worcestershire sauce over them. Add to pot and stir.

Now, all you have to do is let all the flavours blend. The longer the better!

The lowest setting on your stove might still be hot enough to burn the chili at the bottom so you can put a wire spacer under the pot. Keeping a lid on the pot will help to maintain the chili's moisture. If you find the chili too wet you can always take the lid off to let it evaporate. This is a good method to control the consistency. STIR FREQUENTLY, and after a few hours, have a taste, and you can add whatever you think might be missing.