

K&B COOKING

50th Anniversary Award Winning Chili

K&B's Annual Houston Chili Cookoff

**FROM MEMBERS OF K&B'S HOUSTON
MANUFACTURING DEPARTMENT**

DIRECTIONS

- **Brown** the beef and chorizo with garlic, salt, black pepper, cumin, and some of the paprika.
- **Drain** any fat.
- **Simmer** - Add remaining ingredients and simmer uncovered.
- **Stir** occasionally for 40 minutes.



INGREDIENTS

- 10 lbs. ground beef
- 1 1/4 chorizo
- 4 garlic cloves
- 1/2 tablespoon of salt
- 1/2 tablespoon black pepper half
- 1 tablespoon cumin
- 3 pounds chopped tomato.
- 2 pounds chopped onion
- Serrano's half-pound chopped
- 4 12oz. cans of roasted tomato
- 5 jalapeño peppers chopped
- 5 12oz cans of black beans
- 1 tablespoon paprika
- 2 green bell peppers (chopped)
- 2 red bell peppers (chopped)