

Classic Chili with Mango Habanero



Ingredients:

1 tablespoon	Olive oil
1 medium yellow onion	Diced
1-1/2 pounds	Ground beef
2-1/2 tablespoons	Chili powder
2 tablespoons	Ground cumin
2 tablespoons	Granulated sugar
2 tablespoons	Tomato paste
2 tablespoons	Mango Habanero Jam
1/2 tablespoon	Garlic powder
1 teaspoon	Salt
1/2 teaspoon	Black pepper
1-1/2 cups	Beef broth
1 15 ounce can	Petite diced tomatoes (DO NOT drain)
1 can	Dark red kidney beans, drained and rinsed
1 can	Light red kidney beans, drained and rinsed
1 8 ounce can	Tomato sauce

Directions:

Add olive oil and onions to large soup kettle. Cook for about 5 minutes over medium-high heat. Add ground beef, cook for 7-8 minutes until the beef is browned. Add all the spices, Mango Habanero Jam and tomato paste. Stir until well combined. Add the beef broth, diced tomatoes with juice, beans and tomato sauce. Stir until combined. Simmer, uncovered, on low to medium-low heat for about 20-25 minutes. Stir occasionally.

Options: Add cayenne pepper for more heat. Add diced green peppers if desired. Reduce beef broth to 1 cup for thicker chili.

