

CRAZY CHARLIE'S CHILI SAUCE RECIPE

This product is to be used as a stock for making various regional chili recipes. The suggested recipes below can be found on both the Mild and Zesty Chili Sauce jars:

TEXAS STYLE CHILI:

1. Brown one pound ground beef and remove excess grease.
2. Add one pint (2 cups) of Crazy Charlie's Chili Sauce to browned ground beef.
3. Add 8 ounces of tomato puree.
4. Add 2 ounces (1/4 cup) of water.
5. Allow chili to simmer in the sauce mixture 15-20 minutes before serving.
Makes one quart of chili.

MIDWEST STYLE CHILI: To the Texas recipe, add a can of dark red kidney beans or small red beans, or pasta, if desired.

SPICIER CHILI: Add more jalapeños or Crazy Charlie's Mild, Medium or Hot Salsa.