



MORNING NEWS WITH BRUCE MCALLISTER & ANGELA KOKOTT

Ingredients

- 2 lbs Hamburger
- 2 Onions, Chopped
- 3 TSP Minced Garlic
- 19oz Can Aylmer Dice Tomato - Liquid In
- 14oz Can Hunts Dark Red Kidney Beans - Drained
- 14oz Can Green Giant Whole Kernel Corn - Drained
- 10oz Can Moneys Sliced Mushrooms - Drained
- 1 Red Pepper, Diced Fine
- 1½ Cups Hunts Tomato Sauce
- ½ of 5oz Can Hunts Tomato Paste
- ½ Can Sleeman's Honey Brown Beer
- 1 Pkg French's Chilli - O - Seasoning
- 3 TBSP Picante Hot Salsa
- 1/8 TSP Epicure Chipotle Chilli Powder

winning recipe

Directions

In Frying pan, cook hamburger, onion and garlic until hamburger is no longer pink. Drain the grease. Put hamburger mixture in large pot and add remaining ingredients. Bring to a boil and then simmer for an hour.

Serve with fresh buns!



CALGARY STAMPEDER OUTRIDERS

Ingredients

- 2lbs lean ground beef
- 1 large onion, diced
- 1 large bell pepper, minced
- 3 (15oz) cans pinto beans
- 2 (28oz.) cans diced tomatoes
- 4 (8oz.) cans tomato sauce
- 3 jalapeno peppers, minced
- ½ cup chili powder
- 1 teaspoon crushed red pepper flakes
- 1 teaspoon ground black pepper
- ½ teaspoon salt
- ¼ teaspoon garlic powder

runner up

Directions

1. Cook and stire the beef, onion and bell pepper in a large pot over medium heat until the beef is brown and onion and pepper are tender (about 10mins), drain grease from beef
2. Stir in beans, tomatoes, tomato sauce, jalapenos, chili powder, red pepper flakes, black pepper, salt and garlic powder. Bring mixture to a slow boil; cover and reduce heat. Simmer chili at least 30 minutes, stirring occasionally so that it does not stick. The longer you simmer, the better the flavor.

