

# DJohn's Chili

## Small Pot

1# 80/20 ground beef  
1# regular pork sausage 'Hot'  
1 medium sweet onion, chopped  
2 sticks of celery chopped fine  
1 tsp chopped garlic  
1 – 10 oz can of Ro-Tel  
1 small can tomato paste  
1 can fire roasted diced tomatoes w/garlic  
1 small can tomato puree  
1 small can 4.5 oz chopped green chilis  
16 oz V-8 juice 'spicy'  
2 cans black beans  
1 can pink beans  
1 can red beans

## Big Pot – 13 QT

4# ground beef  
2# pork sausage 1 hot/1 regular  
1 or 2 large, sweet onion chopped  
3 to 4 sticks celery chopped fine  
4 tsp chopped garlic  
1 – 10 oz can of Ro-Tel tomato & chili sauce  
1 small can tomato paste  
4 cans fire roasted tomato w/garlic  
1 large can to puree  
1 small can chopped green chilis  
32 oz V-8 juice 'spicy'  
4 cans black beans  
2 cans pink beans  
2 cans red beans

You can use chili, kidney, dark red, pintos, or just any kind you like.

Mix the beef and sausage together so it is all mixed. Brown over medium heat, once browned add celery, cook till soft, add onions. Add garlic. Add Ro-Tel, tomato paste, and fire roasted tomatoes. Lastly, the puree and green chilis.

Bring to boil, Add beans and V-8. At this point taste, if you want more heat add some chili powder and salt to taste (*when adding beans, use whole unrinsed can. Get all the stuff out of the can.*)

Bring back to a boil then reduce to a simmer for an hour, if it is too runny you can take some of the V-8 and add a tsp of corn starch mixed well and add to pot to thicken up.

Let the pot sit in the fridge for a day to blend the flavors, if you can. Reheat and serve with corn bread, chopped onions, and cheese. If anyone wants more heat, they can just add hot sauce.

Enjoy