



NICK'S  
GREAT GRANDMA JOANNE'S

# FAMOUS holiday chili

*"Holiday parties have been a staple in my family for decades. One year, there were over 75 guests expected. My great-grandmother's holiday chili recipe, blown up to life-size proportions and served in a heated cauldron outside, became a sensation. Before she knew it, friends, family members, and neighbors lined up down the block making this savory, smokey chili the absolute star of our family's cookbooks for generations."*  
— Nick, Project Management Team

YIELD: 15-18 servings

## INGREDIENTS

- 4 lbs ground chuck, crumbled
- 2 lbs sausage, casing removed and crumbled
- 1 lb bacon, chopped into bite sized pieces
- 2 green bell peppers, diced
- 1 large yellow onion, diced
- 3 cloves garlic, minced
- 16 oz can of cannellini white beans
- 16 oz can of great northern white beans
- 2 (28 oz) cans of crushed tomatoes
- 1 tbsp garlic powder
- 1 tbsp parsley
- 3 tbsp brown sugar
- 2 tbsp chili powder
- 2 tbsp liquid smoke
- Shredded cheese
- Sour cream

## MATERIALS

- 2-3 large frying pans
- 1 large stock pot

## INSTRUCTIONS

1. Add the ground chuck, sausage, and bacon to separate frying pans. Over medium heat, cook until completely cooked through. Drain the grease from each pan and combine all meats in a large stock pot set over medium-low heat.
2. Immediately stir in the peppers, onion, garlic, and crushed tomatoes (as well as some water to clean out the leftover juices from the tomato cans).
3. Add seasonings to taste and bring to a gentle simmer for approximately 2 hours. Remove from heat and serve (can be made up to 24 hours in advance and reheated).

### IMPORTANT

It might not be a pantry staple, but please don't skip out on the liquid smoke—the deep smokey flavor is a game changer!