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## Cliff's I.T. Chili Recipe

by: Cliff Lapp, AccuTemp's I.T. Guy

The quantity of this recipe is for (3) 4" pans.

- 12 pounds hamburger (fresh)
- 1 #10 can stewed tomatoes
- 1 #10 can crushed tomatoes
- 1 (1) gallon tomato juice (as a thinner)
- 3 green peppers (diced)
- 3 cups medium chili powder
- 1/2 cup garlic powder
- 1/2 cup cumin
- 3 pounds sausage (fresh) burger can be subbed.
- 1 #10 can diced tomatoes
- 1 #10 can kidney beans
- 3 large vidalia onions (diced)
- sliced jalapenos (amount to taste)
- 4 tablespoons salt
- 4 tablespoons celery seed



### Directions:

Turn SNH to Fast Cook and preheat for 10 minutes. Separate meat(s) into 3-4" full size solid pans making sure to break up meat. Cook pans for 1/2 hour in SNH. Drain all necessary grease. To make meat more crumbly, simply use a mixer to break it up. Divide remaining ingredients (except tomato juice) into the 3 pans. Stir all ingredients together. Add tomato juice till you are about 1-1/2" from the top of the pan. Stir again! Place SNH into Thermostat Mode and cook at 180° overnight for best results. (Can be cooked in 3 hours as well.)