

Tequila Chili

Tired of the same old chili? This version with orange and tequila is sure to surprise your taste buds.

INGREDIENTS

- 2 T oil
- 2 lbs lean ground beef
- 1 chopped onion
- 2 jalapeño chilies - minced
- 1 t cumin
- 1 t salt
- ½ t cloves
- 28 oz can chopped tomatoes
- ½ c orange juice
- ½ c tequila
- ¼ c tomato paste
- 1 T grated orange peel



DIRECTIONS

- 1: Heat oil. Sauté onions until soft. Add crumbled meat and cook until browned.
Drain off liquid.
- 2: Add chilies, garlic, cumin, salt, and cloves.
- 3: Stir in tomatoes with juice, orange juice, tequila, tomato paste and orange peel.
- 4: Bring to a boil then cover and reduce heat to low and simmer one hour.
- 5: Uncover and cook another 15 minutes or until thick.
- 6: Serve with garnished with sour cream, cheddar cheese, raw onions or over cooked spaghetti..

MAKE SURE TO SIP ON SOME GOOD 100% AGAVE TEQUILA REPOSADO WHILE COOKING.

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in half along the dotted line. Your recipe card is
ready for use.