

# 3 Amigos Award Winning Chili

This recipe was developed by three very courageous people at NESCO! Adjust to your heat level by decreasing or increasing the amount of jalapeno pepper, cayenne pepper, and chili powder.

## Your Key Ingredient:

[NESCO 18 Qt. Roaster Oven](#)

## Grocery Ingredients:

- 2 lbs ground chuck
- 2 lbs beef stew meat, cut into bite-size pieces
- 1 tsp salt
- 2 large onions, chopped
- 1 tsp pepper
- 4 Tbsp garlic, chopped
- 1 green pepper, chopped
- 1 red pepper, chopped
- 1 yellow pepper, chopped
- 32 oz can whole tomatoes, cut
- 1 fresh jalapeno pepper, chopped
- 2 (15 oz) cans hot chili beans
- 64 oz can V-8® Vegetable Juice
- 4 (15 oz) cans tomato herb sauce
- 16 oz jar thick & chunky salsa
- 4 Tbsp chili powder
- 2 Tbsp cayenne pepper
- 1 Tbsp ground cumin
- 1 Tbsp brown sugar

## Instructions:

1. Preheat **NESCO® Roaster Oven** to 400° F. Saute seasoned meat, garlic and onions with cover on. Stir to brown

evenly.

2. Pour off any grease and add remaining ingredients. Turn heat to 250°F and simmer 1 to 3 hours (the longer the better).
3. Garnish with finely shredded cheddar cheese and chopped onion. Serve and enjoy! Serves 24.