

Mexican Three-Bean Chili Mix (Caliente'!)

(Serves 6 - 8 people 1 1/2 cup of chili each)

**Ingredients:**

- 2 lb. Dried Black Beans
- 2 lb. Dried Pinto Beans
- 2 lb. Dried Great Northern Beans
- 3/4 cup Dried Minced Onion
- 3/4 cup Dried Green Sweet Pepper
- 3/4 cup Chili Powder
- 1/2 cup Packed Splenda Brown Sugar
- 1 3 oz. package Sun-Dried Tomatoes (not oil packed), cut into thin strips
- 3 Tbsp. Dried Oregano, crushed
- 3 Tbsp. Ground Cumin
- 2 Tbsp. Unsweetened Cocoa Powder
- 2 Tbsp. Garlic Salt
- 1 Tbsp. Ground Black Pepper

(The items above are what was in the bag we gave Tspot Friends)

**Additional Items You Will Need:**

- 2 14 1/2 oz. cans Diced Tomatoes
- 1 14 oz. can Low-Sodium Beef Broth
- 1 12 oz. Dark Regular or Non-alcoholic Beer
- 1 8 oz. can Tomato Sauce
- 1 lb. Ground Turkey or Lean Ground Beef

**Optional:**

- Small Carton Light Sour Cream
- Bag of Mexican-Blend Cheese
- 1 Bunch Green Onions

**Directions:**

Rinse beans from your bag. In a 6-8 qt. pot combine beans and 8 cups of water. Bring to boiling; reduce heat. Simmer 2 minutes. Remove from heat. Cover; let stand for 1 hour. **(Or, place beans in water in pot. Cover and let soak in a cool place for 6 to 8 hrs or overnight.)** Either method- Drain & rise beans.

Brown turkey/beef and set aside.

In the same pot combine beans, two 14 1/2 oz. cans un-drained diced tomatoes, one 14 oz. can beef broth, one 12 oz. can of dark regular or non-alcoholic beer, one 8 -oz. can tomato sauce and the spice bag.

Stir in two cups water and 1 lb. of browned ground turkey or lean ground beef.

Bring to boiling; reduce heat. Simmer, covered, 2 hrs or until beans are tender, stirring occasionally. If desired, serve with light sour cream, shredded Mexican-blend cheese, and sliced green onions.

**Enjoy!**