

Mark's Award Winning Chili

1-2 lbs Lean Hamburger	1 cup Red Wine
1 Can Bushes Chili Starter	2 tbs Teriyaki Sauce
1 Large Sweet Onion	2 tbs Worcestershire Sauce
1 Large Green Pepper	½ tsp Salt
1 Large Orange Pepper (may sub Red or yellow)	1 tsp Pepper
1-2 Jalapeno Pepper	½ tsp Garlic Powder
1 Clove Garlic	½ tsp Chili Powder
1 Stalk of Celery	½ tsp Paprika
14.25 oz Can Diced Tomatoes	2 tsp Teriyaki (for sautéing)
¼ cup Bulls Eye BBQ Sauce	1 pat Butter (for sautéing)
¼ cup A-1 Sauce	

1. Dice the following: Green and Orange Peppers, Garlic Clove, Jalapeno Peppers, Sweet Onion.
2. Sauté ¾ of the Green, and Orange Peppers, Garlic Clove, Jalapeno Peppers in Butter and Teriyaki sauce.
3. Brown Hamburger with remaining Green and Orange Peppers, Sweet Onion Salt, Garlic Powder, Chili Powder, Paprika, and Worcestershire sauce.
4. Combine Chili Starter, Diced Tomatoes, Sautéed Vegetables, Hamburger, BBQ Sauce, Teriyaki Sauce, Wine, A-1 Sauce, Celery, Salt, Pepper, Chili Powder, Paprika in large pot.

Cooking:

5. In Crock Pot: cook for 8 hours
or
6. On Stove: cook on medium heat for 20-30 minutes
7. Turn heat to low and allow to simmer for 1½ to 2 hours.