



Porkosaurus Chili

Your family and friends will love this Chili that packs a little kick!

WHAT YOU WILL NEED

- 1 Large Onion (White or Yellow)
- 2 Cloves Garlic
- 1 Pound Ground Turkey (or Beef)
- 1 Tablespoon of Porkosaurus Original BBQ Rub.
- 1 Tablespoon chili powder
- 2 Teaspoons fresh chopped (or 1 teaspoon dried oregano leaves)
- 1 Teaspoon ground Cumin
- ½ Teaspoon salt
- ½ Teaspoon red pepper sauce
- 1 can (16 ounces) whole tomatoes, undrained
- 1 can (16 ounces) red kidney beans, undrained
- 1 can Corn (16 ounces)
- For Serving: Shredded Cheddar cheese or a Mexican cheese mix, 1 pint Sour Cream, Corn Muffins (we love Jiffy)

INSTRUCTIONS

- Peel and chop the Onion.
- Peel and crush the Garlic.
- Cook the Turkey (or Beef), onion, and garlic in a deep pot (with a cover) over medium heat 8 - 10 minutes, stirring occasionally, until turkey (or Beef) is no longer pink (or brown for Beef) and then drain.
- Stir in the Chili Powder, and Porkosaurus Original BBQ Rub , Oregano, Cumin, Salt, Red Pepper Sauce, and Tomatoes with their liquid, breaking-up the Tomatoes with a spoon or fork.

Heat the mixture to a boil over high heat. Once boiling, reduce heat just enough so mixture bubbles gently.

Cover, and cook 1 hour, stirring occasionally.

Stir in the Beans and corn with their liquid, Heat to boiling over high heat.

Once mixture is boiling, reduce heat just enough so mixture bubbles gently.

Cook uncovered about 20 minutes, stirring occasionally, until thickened.

Stir in the Beans and corn with their liquid, Heat to boiling over high heat.

Serve with Sour Cream on top, sprinkle shredded cheese, and finish with a dash or two of Porkosaurus Original BBQ Rub , and a Corn Muffin (or two) on the side. Enjoy -You will be back for seconds!