

## *Cinco de Mayo Mexican Chili For a Variety of Mexican Chow!*

Thursday is Cinco de Mayo (the 5<sup>th</sup> of May), the annual occasion for jubilant celebration of Mexico's triumphant victory over France at the Battle of Puebla in 1862. Similar to our celebrating on the Fourth of July, no matter what your ancestry may be, this holiday is a wonderful opportunity to celebrate the culture and flavors of Mexico.

Now, I must admit at Jungle Jim's we make it easy for you to celebrate Cinco de Mayo with all the authentic ingredients and products you may need. Starting at the cheese and sausage department to the excellent beers and beverages to the fresh produce and all the imported products in the Mexican section at Jungle Jim's, you can make a fantastic array of delicious Mexican foods with very little effort.

Below is my original recipe for Mexican Chili using Jungle's homemade Chorizo sausage --- it is a favorite of my family and friends and not only simple to make, but very versatile to serve as well. Naturally, you can serve the chili as its wonderful, flavorful self, but it can also be used to make fantastic tostados, nachos, and burritos.

### Cinco de Mayo Mexican Chili

3 lbs.	Chorizo Sausage*
1	Large Onion, chopped
2-3	Cloves of Garlic, minced
1	28 oz. can of Crushed Tomatoes
2	14 1/2 oz. cans of Mexican Tomatoes
2	4 oz. cans of Chopped Green Chilies
1	15 oz. can of Pinto Beans, drained and rinsed
2	15 oz. cans of Black Beans, drained and rinsed
1	12 oz. bottle of Corona Mexican Beer (not light)
2-3	Hot Chili Peppers, chopped (optional)***
1 Tab.	Chili Powder*
1 Tab.	Ground Cumin
2 Teas.	Oregano, dried, crushed
1 Teas.	Majoram, dried, crushed
1/2 Teas.	Paprika
1/2 Teas.	Cayenne*
1 Teas.	Salt or to taste
1/2 Teas.	Freshly ground pepper or to taste

Brown sausage, chopped onion, and garlic in a large, heavy saucepan or Dutch oven over medium heat. Drain off any excess fat. Add remaining ingredients to the meat mixture. Bring to boil. Reduce heat, cover, and simmer for 30 minutes.

Can serve with chopped fresh cilantro or topped with tortilla strips and shredded monterey jack cheese and chopped green onion.

\*The Chorizo Sausage I use is homemade at Jungle Jim's -- unlike some imported Chorizo, it is very lean. It is also a spicy sausage with lots of spicy flavor. Depending on how hot you like your chili, you may need to wait and taste the chili before adding any hot chili peppers or cayenne pepper to the chili. On the other hand, if you are not using Chorizo, you will need to double the amount of chili powder and add the additional heat in cayenne pepper and crushed red pepper or chiles. Jungle's Chorizo truly adds something special to this chili.

My family loves this recipe as is without the diced hot chili peppers. It has great flavor and just the right bite for a Mexican Chili. My brother and niece can't add enough chili peppers as they like it HOT!

#### VARIATIONS:

This Mexican chili can be used to make:



**BURRITOS:** Warm large flour tortillas. (Can stack flour tortillas, wrap in foil, and heat in 350 degree oven for 10 minutes to soften.) Using a slotted spoon, spoon about ½ cup of chili onto the warmed soft tortillas, adding toppings of choice: cheese, shredded lettuce, peppers, sour cream, guacamole, etc. Start to roll up, tucking ends in, continue to roll up and eat and enjoy!!!!

**TOSTADOS:** Use crisp tostado shells (you can purchase authentic, ready to serve ones at Jungle Jim's in the Mexican section). Layer shredded cheese. Using slotted spoon, add the chili, and again top with your choice of shredded lettuce, chopped tomatoes, peppers, cilantro, sour cream, salsa, guacamole, etc.

**NACHOS:** Layer an ovenproof or microwave-proof platter with tortilla chips. Using a slotted spoon, top with chili. Add shredded cheese and sliced jalapenos. Put in oven or microwave just until cheese melts. Serve with sour cream, salsa, and guacamole.

I am sure you will come up with some ideas of your own! Keep it authentic by visiting the Mexican section at Jungle Jim's for your ingredients, keep it simple, and make it fun. Celebrate!

Jungle Jim's Margie Potts