

Classic Chili

½ cup chopped green pepper
1 cup chopped onion
1 ½ pounds ground beef
1 teaspoon finely chopped fresh garlic
1 (14 ½ oz) can stewed tomatoes
2 (14 ½ oz) cans whole tomatoes
1 (6 oz) can tomato paste
1 (15 oz) can kidney beans, undrained
1 (15 ½ oz) can pinto beans, drained
1 (15 oz) can spicy chili beans, undrained
2-3 Tablespoons TWSC Chili Blend
1 Tablespoon Worcestershire sauce
1 ½ teaspoons TWSC dried Oregano
1 ½ teaspoons TWSC Ground Cumin
1 teaspoon TWSC Seasoned Salt
1 teaspoon sugar
¼ teaspoon TWSC Fine Sarawak Black Pepper
¼ teaspoon TWSC Cayenne Pepper

Cook green pepper, onions, celery, ground beef and garlic in Dutch oven over medium heat, stirring occasionally, until meat is browned (10-12 minutes). Drain off fat.

Stir in remaining ingredients. Continue cooking until mixture comes to a full boil (5-10 minutes). Reduce heat to low. Cook until flavors are blended (30 – 60 minutes). Taste and adjust seasonings as desired. Serve with grated cheese, sour cream and hot sauce.

Makes 8 servings – tastes even better the second day

Alternative: Substitute beef steak cut into ¾” pieces for the ground beef.

Chili Log

1 (8oz) pkg grated American cheese
1 (3 oz) pkg cream cheese
1/8 teaspoon TWSC Garlic Powder
¼ cup chopped pecans
2 Tablespoons TWSC Chili Blend

Have American cheese and cream cheese at room temperature. Mix cheese together until well blended. Stir in garlic powder and pecans. Form into a 10” roll. Spread chili blend on waxed paper. Roll cheese log in chili blend to coat. Wrap in plastic wrap and chill. Slice and serve with crackers or melba toast. Makes 40 ¼” slices.

Sloppy Joes

Meat:

½ green pepper, chopped
½ onion, chopped
1 stalk celery, finely chopped
1 ½ pounds ground beef

Sauce:

2 (8oz) cans tomato sauce
½ teaspoon salt
2 Tablespoons TWSC Chili Blend
1 Tablespoon brown sugar, packed
1 Tablespoon Worcestershire sauce
1 teaspoon TWSC Mustard Flour
¼ teaspoon TWSC Ground Allspice
½ teaspoon TWSC Ground Cumin
1 teaspoon Martin Pouret Apple Vinegar with Honey
dash of TWSC Fine White Pepper
dash Tabasco Sauce (optional)

Mix ingredients for sauce and refrigerate until ready to make sloppy joes.

Cook green pepper, onion, celery and ground beef in a Dutch oven over medium heat, stirring occasionally until meat is browned (10-12 minutes). Add sauce and mix in well. Simmer over medium-low heat, uncovered, until sauce has thickened and flavors are blended (20 – 30 minutes.) Serve on toasted hamburger/sandwich buns.

Serves: 6 – 8

Variation: We originally created this recipe for cooking on the grill. Instead of using a Dutch oven to cook the meat, use a large disposable aluminum pan (3" sides). Place the pan on the grill over medium to medium high heat with the cover off and cook the vegetables and ground beef until brown. Add sauce and simmer – open lid to thicken sauce.

Zesty Sweet & Sour Meatballs

1 (10 oz) bottle Aloha From Oregon Pepper Jelly (your favorite flavor)
1 (12 oz) jar cocktail sauce
1 ½ pounds frozen meatballs

Whisk together the pepper jelly and cocktail sauce in a Dutch oven. Stir in meatballs, and simmer over low heat, stirring occasionally, 25 – 30 minutes or until thoroughly heated. For a fun twist use pretzel sticks instead of toothpicks when serving.

Makes 8 – 10 appetizer servings.

Spicy Chicken Wings

2 pounds chicken wings or drumettes
½ cup Aloha From Oregon Smokey Red Jalapeno Pepper Jelly
¼ cup Dijon mustard

Thaw and drain chicken well; place in bowl and sprinkle with salt and pepper. Mix jelly and mustard in small bowl. Pour over chicken, coating each piece well. Place on non-stick cooking sheet and bake in 350-degree oven for approximately 1 hour, turning frequently. Great served hot or cold!