Chili

6 slices thick-cut applewood smoked bacon

2 medium onions, finely chopped

1 tablespoon ground cumin

2 teaspoons dried oregano

Salt and freshly ground black pepper

1 pound ground pork

1 (24-ounce) can crushed tomatoes

Lime wedges, for garnish

Shredded Cheddar, for garnish

4 cloves garlic, finely chopped

3 tablespoons chili powder

1 tablespoon chipotle chili powder

1 tablespoon smoked paprika

1 pound 85 percent lean ground beef

1 (15-ounce) can kidney beans, drained and rinsed

1 (24-ounce) can diced tomatoes, with juice

Sour cream, for garnish

Sliced scallions, for garnish

In large heavy-bottomed Dutch oven cook the bacon over medium heat until lightly crisp, stirring occasionally. Once the bacon is browned, add the garlic, onions, chili powder, cumin, chipotle chili powder, oregano, and smoked paprika and season with salt and pepper, to taste. Cook until the vegetables are tender and seasonings are aromatic. Add the beef and break it up with a wooden spoon. Once beef is broken up and beginning to brown, add the pork. Break up with wooden spoon like the beef, and brown, until no longer pink. Stir in the beans. Toss together, then add the crushed and diced tomatoes. Turn the heat down to low and simmer for 1 1/2 hours. Taste for seasoning and add salt and pepper, if necessary. Transfer the chili to serving bowls and garnish with lime wedges, sour cream, shredded cheese, and sliced scallions.

Shelby Coker | Intermediate – Protein | Houston County