
Sassy Cincinnati Chili

YIELDS: 12 SERVINGS | **PREP TIME:** 40 MINUTES

INGREDIENTS

Mild chili powder	1/3 cup
Brown sugar, packed	1/4 cup
Unsweetened, dark cocoa powder	2 Tbsp.
Ground cumin	4 tsp.
Salt	2 tsp.
Ground cinnamon	1 tsp.
Lean ground beef	4 lbs.
Large yellow or white onions, diced	2
HOLLAND HOUSE Red Wine Vinegar or Garlic Flavor Red Wine Vinegar	1 cup (8 fl. oz.)
Unseasoned, canned tomato sauce or purée	30 oz.
Canned kidney beans or pinto beans	30 oz. (not drained)
Hot pepper sauce (optional)	2 tsp.
Finely shredded Cheddar cheese	as desired
Hot cooked spaghetti	



DIRECTIONS

Stir together chili powder, brown sugar, cocoa, cumin, salt and cinnamon. Set aside.

Brown meat with onion. Stir in seasonings and remaining ingredients except cheese. Bring to a boil. Reduce heat to low; cover and simmer 20 minutes, stirring occasionally.

Serve chili over hot cooked spaghetti, generously topped with cheese.

Bringing Flavor to Life™!



mizkan[™]
Bringing Flavor to Life™

For more information, please visit our website at www.mizkan.com/foodservice.
Mizkan Americas, Inc • 1661 Feehanville Drive, St. 300 • Mt. Prospect, IL 60056 • 800.453.3071