

First Place Adult: Eva Mora
Main Dish

Mili's Chili

1 large can of pinto beans
1 can fire roasted tomatoes
½ lb ground turkey (or beef)
½ lb ground pork
2 celery stalks diced
1 1015 onion diced
1 jalapeno diced
4 garlic cloves minced
1 tsp cumin
3 carrots cut and diced
1 tsp chili powder
½ tsp cayenne pepper
1 tsp paprika
Salt and pepper to taste

Brown meat in a skillet, add onion, jalapeno, carrots, celery and garlic – until tender.
In a slow cooker add beans, fire roasted tomatoes, meat mixture and the rest of the ingredients.
Let chili simmer for 3 hours and enjoy with a dollop of sour cream, cheddar cheese and scallions.